

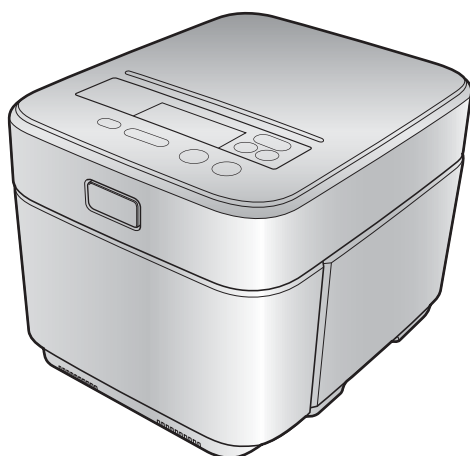
MITSUBISHI ELECTRIC STEAMLESS **IH** RICE COOKER (FOR HOUSEHOLD USE)

English

E

MODEL (1.0 L Type)

NJ-EXSA10JH INSTRUCTION MANUAL / RECIPES



This appliance is designed for use in Hong Kong and Macau only and please do not use in any other countries.

- Before use, please read this Instruction Manual carefully to ensure proper and safety use.
- Please make sure the date of purchase, retail store name and other items are correctly filled in the Warranty Card.
- Please keep the Instruction Manual and Warranty Card in a safe place.

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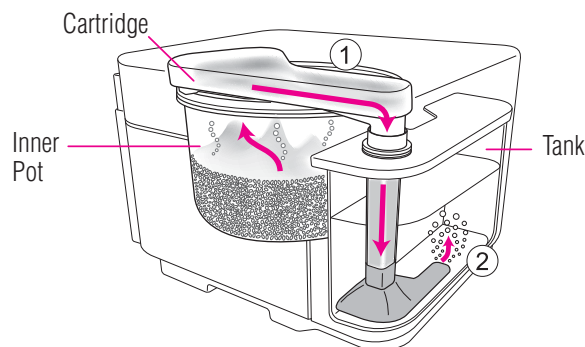
Recipes

Features

1 Steamless

- This feature makes continuous boiling possible without caring about boiling over the steam vent and can cook fluffy rice that tastes sweet.
- Steam is processed inside the cooker and cooking odor is eliminated by absorption in water.

<How Steam is Removed>



- ① Steam generated inside the inner pot during rice cooking is passed through the cartridge and led into water in the tank.
- ② Steam is cooled down by the water in the tank and converted back to water.

NOTES

- Small amount of steam may be discharged from the cooker, but this does not cause high temperature or condensation.
- About 95% steam can be reduced compared with old model. (This is our own research.)

2 Charcoal-coated Thick Pot and Continuous-boiling IH

- A highly thermal efficient charcoal-coated thick pot efficiently transfers heat to the rice to cook fluffy rice that tastes sweet.
- Continuous-boiling IH that continues to cook at strong power without reducing heat after reaching the boiling point which maximizes the flavor of rice.

3 HOUZYUN Cooking

- Advanced cooking mode enriches taste and sweetness of rice by spending more time on preparation to increase water absorption effect.

Inner Pot

Wash the pot with dishwashing liquid and a soft sponge, and then rinse it thoroughly.

The coating on the bottom surface of the pot may be peeled off depending on conditions of use, but this does not effect its performance.

- **The pot surface is coated with fluorine.**

Damage to the fluorine coating will increase the likelihood of peeling off. Penetration of salt and vinegar through the fluorine coating will increase the likelihood of erosion and rust.

Even if the fluorine resin and base material peel off the pot, there will be no effect on performance and no harm to human health.

- When washing rice, lay a cloth under the inner pot to prevent damage to the bottom. (Damage to the bottom will not affect the performance and hygiene.)
- Please purchase a new inner pot if any of the following applies.
 - Rice sticks on the inner pot
 - The inner pot has become deformed
 - The fluorine coating has been damaged

Please pay attention to the following points:

- Do not wash rice or drain the water with a colander.
- When putting rice in the inner pot, be careful that a colander or the like does not come in contact with the inner pot.
- Do not try to remove rice grains stuck on the rice scoop by pressing the rice scoop against the edge of the inner pot.



Fluorine coating on the edge may be damaged



×



×



×

- Do not use hard objects (e.g. a metal rice scoop, whisk, or crockery).
- Do not wash dishes, spoons or utensils inside the inner pot.
- Do not use the inner pot for cooking appliances (such as direct heating, microwave, or electromagnetic cooking appliances) other than this appliance.



×



Fluorine coating may be damaged

- Do not use a dish washer or dish dryer to clean the inner pot.
- When seasonings are used, rinse immediately after use.
(Cooking rice with vinegar or salt or mixing rice with vinegar in the inner pot may damage the fluorine coating or cause corrosion and rust.)
- Do not wash the inner pot with a cleanser, scrubbing brush, nylon surface of a cleaning sponge, or cleaning sponge with nylon net.

Nylon surface



Safety Precautions

■ The following categories describe hazards caused by mishandling and their levels.

■ The meanings of the graphic symbols are as follows.

 WARNING	Indicates a hazard caused by mishandling that may result in death or serious injury.	 Prohibited	 No disassembly	 Observe instructions
 CAUTION	Indicates a hazard caused by mishandling that may result in a minor injury or damage to the home and its contents.	 No wet hands	 No water exposure	

E

Before Use

**WARNING**

Do not disassemble, repair, or modify the appliance.

Doing so may cause electric shock, fire, injury, or malfunction.

* Please consult with your local dealer regarding repairs.



This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.

Doing so may cause a burn or injury.



Do not insert or pull out the power plug with wet hands.

Doing so may cause electric shock.



Do not put the appliance in water and do not pour water over it.

Doing so may cause electric shock or short-circuit.



Do not use the appliance for purposes other than described in the instruction manual. Do not use for other types of cooking (steaming, etc.).

• Do not put anything in the inner pot that may block the hole in the heat sink.

Doing so may cause steam and contents to spill out resulting in a burn, electric shock, or injury.



Do not allow a child to use the appliance without supervision. Do not use the appliance in a place where an infant can reach it.

Doing so may cause a burn, electric shock, or injury.



Never open the lid or carry the appliance during rice cooking. Do not remove the tank during rice cooking.

Doing so may cause a burn or injury.



Do not insert foreign objects such as a pin, wire, or any other metallic object into the air inlet, air outlet, or any other gap.

Doing so may cause electric shock or injury.



Do not use a damaged power cord and plug, or a loose outlet.

Doing so may cause electric shock, short-circuit, or fire.



Do not damage the power cord.

Putting a heavy object on the power cord, bending it with excessive force, binding it together, or stretching it may cause damage to it, resulting in electric shock or fire.

• If the power cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons to avoid hazards.



Use an independent 220V AC power outlet rated at 10A or more.

Sharing an outlet with other appliances or using an outlet on a desk or any furniture may cause overheating resulting in ignition and fire.

* Use an independent extension cord rated at 10A or more.



Remove dust from the power plug pins and pin mounting surface.

A buildup of dust may cause a fire.



Insert the power plug fully into the outlet.

Failing to do so may cause electric shock or overheating resulting in a fire.



Safety Precautions (Cont.)



WARNING

Close the lid firmly until it clicks.

To prevent a burn or injury caused by steam leaking or the opening of the lid.

* To ensure that the lid can be closed, remove rice grains or any other foreign object on the top frame, lid packing, tank, and between the main unit and lid.



Adjust the amount of water to the water level scale mark suitable for the rice type and menu.

To prevent boiling over or injury.



If the appliance is operating abnormally or fails, stop using it immediately.

Failing to do so may cause smoke, ignition, or electric shock.

- The power cord and plug are abnormally hot.
- It smells like something is burning.
- Touching the appliance causes a sensation like an electric shock.
- The cooling fan stops rotating.
- There is another abnormality or failure.

→ To prevent a failure or accident, pull out the power plug and then inform Mitsubishi Electric.



CAUTION

Do not touch the hot parts during cooking and immediately after use.

For example, the cartridge, inner pot, heat sink, tank, tank lid, and the boundary between the side surface of the main unit and the lid.

Doing so may cause a burn.



Do not use the appliance in following locations.

● Near a wall or furniture

Doing so may cause discoloration or deformation.

Allow the following distances when cooking rice and keeping rice warm.

Front	Left side	Right side	Back	Top
3 cm (One of the surfaces must have adequately open space)			3 cm	10 cm

(52 cm from the appliance is required to open the lid.)

* Even if the distances above are allowed, the wall may become dirty or condensation may build up due to steam leak if foreign objects such as rice grains are caught between the top frame and the lid or the packing is deformed or deteriorates.

● In an unstable location or on a non-heat resistant carpet

Doing so may cause a fire or a failure to start cooking rice.

* Place the appliance on a level and stable surface.

● In a place exposed to water or near open fire or heating appliance

Doing so may cause electric shock, electric leakage, or fire.

● In a place where the air inlet and outlet are blocked (On paper, towel, cloth, aluminum sheet, carpet, etc.)

Doing so may cause discoloration, deformation, or failure.

● On an aluminum sheet or electric carpet

(Doing so may cause the aluminum sheet to overheat.)

* When you want to use, for example, a kitchen storage rack, confirm the load capacity of the rack before use. (Maximum weight of the appliance including rice and water: Approx. 10 kg)



Do not touch the hook button when you carry the appliance around.

Doing so may cause the lid to open resulting in a burn or injury.



Do not use any inner pot other than the supplied one.

Doing so may cause overheating or malfunction.



Do not use any cord set other than the supplied one. Also, do not use the cord set for any other appliance.

Doing so may cause a failure or ignition.



Disconnect the power cord while holding the plug.

Disconnecting the power cord while holding the cord may cause electric shock, short-circuit, or ignition.



A medical pacemaker user is required to consult with a doctor before using this appliance

The operation of this appliance may interfere with the pacemaker.



Clean the appliance after the main unit has cooled down.

To prevent a burn.



Disconnect the power cord when the appliance is not used.

To prevent electric shock, electric leakage, or fire caused by insulation deterioration.



ATTENTION

This rice cooker is designed for household use. Please do not use it for commercial use or any purposes other than cooking rice at home.

*Inner Pot P.2

Do not bring an object that is prone to magnetic or electric wave interference close to the appliance.

- Magnetic cards (cash card, commuter pass, etc.)
 - Magnetic tapes (cassette tape, etc.)
 - Wireless devices (TV, radio, phone, etc.)
- Doing so may cause data loss, noise, or malfunction.

Do not lay a washcloth or put any other object on the main unit during use.

Doing so may make the unit hot, resulting in deformation or failure.

Be careful of steam when opening the lid after rice cooking is finished.

To prevent a burn.

Do not turn on the appliance without rice and water.

Doing so may cause a failure or malfunction.

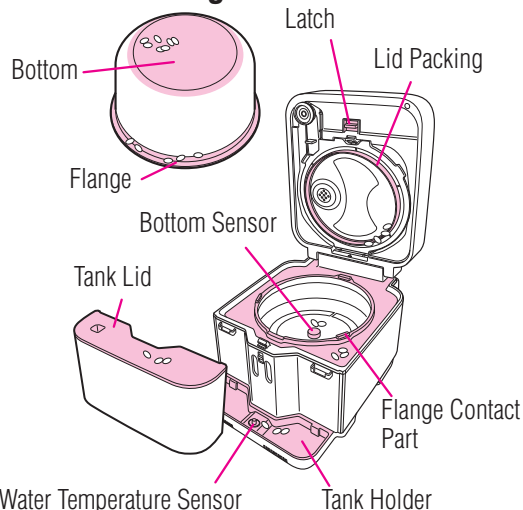
Do not use the appliance in a place exposed to direct sunlight.

Doing so may cause discoloration or deformation.

Keep the main unit and the area around it clean

The entry of dust or an insect into the air inlet or outlet for ensuring the appliance functions properly may cause a failure.

Do not use the appliance when there are any foreign objects, rice grains, or water droplets remaining on it.



Doing so may cause a failure, poorly cooked rice, or the failure to close the lid properly.

<Tank>

- Do not scratch the water level sensor surface.

P.22

Doing so may cause a failure.

- Do not carry the appliance around with water in the tank.

Doing so may cause water to spill out.

- Drain the water from the tank after it has cooled down and wash the tank after every use.

To prevent mold and bacteria from growing.

- Do not use a damaged tank.

Doing so may cause a failure.

- Do not place the tank in a place exposed to direct sunlight.

Doing so may cause a failure or discoloration.

<Tank Water>

- Do not use other than tap water or do not put an object in the tank.

Doing so may cause mold and bacteria to grow or cause a failure.

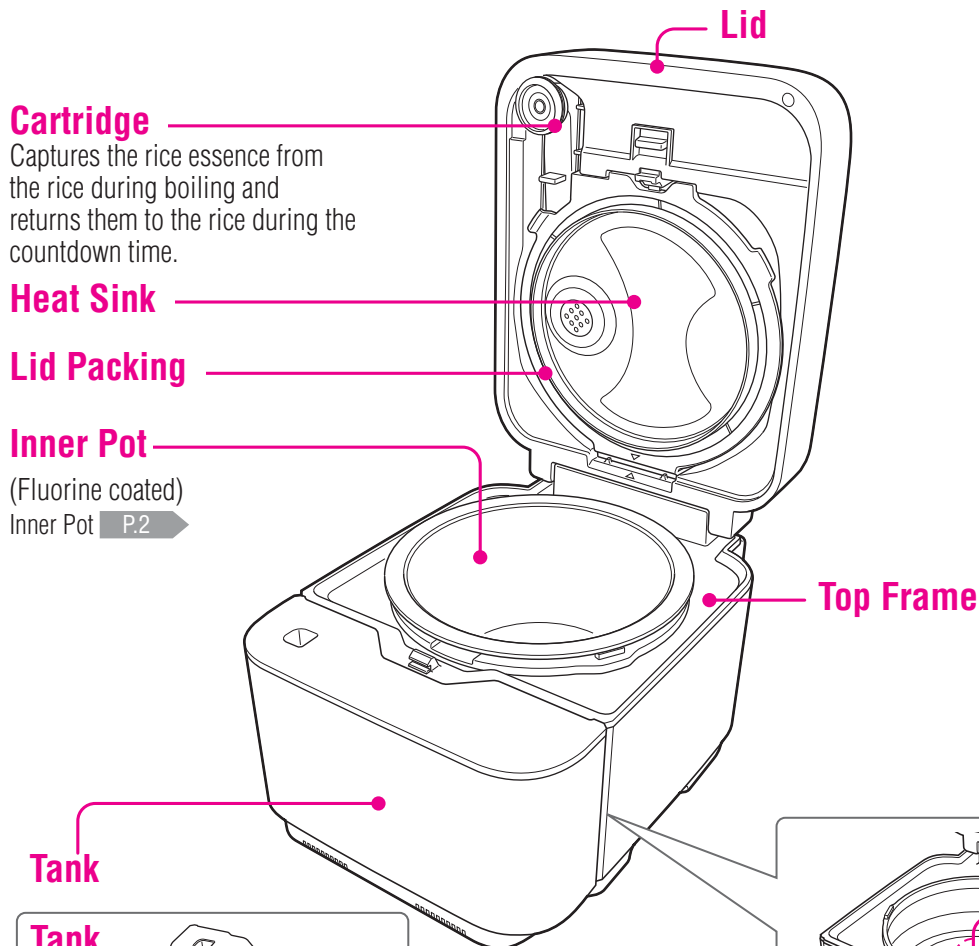
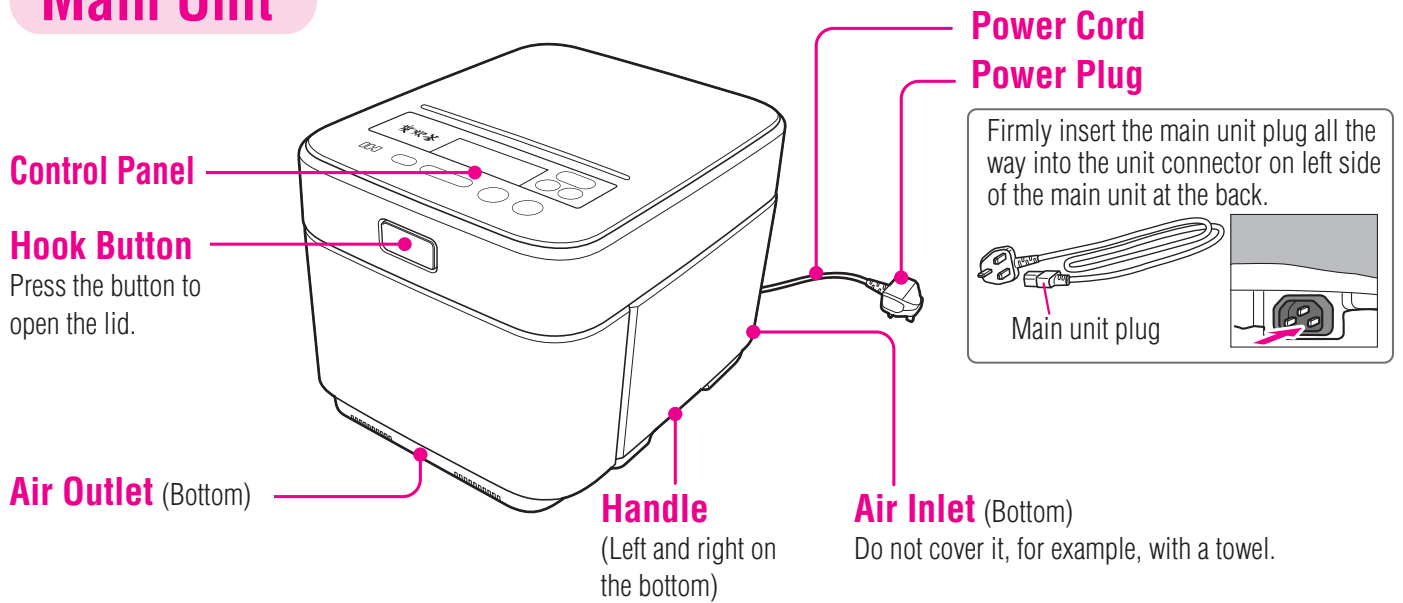
- Do not use hot water.

Doing so may cause poorly cooked rice.

- Do not drink water in the tank.

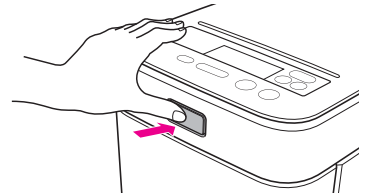
Names and Functions of Parts

Main Unit

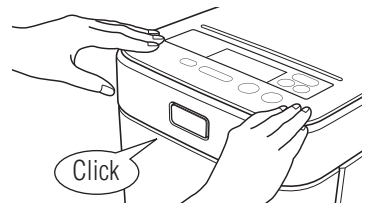


How to open and close the lid

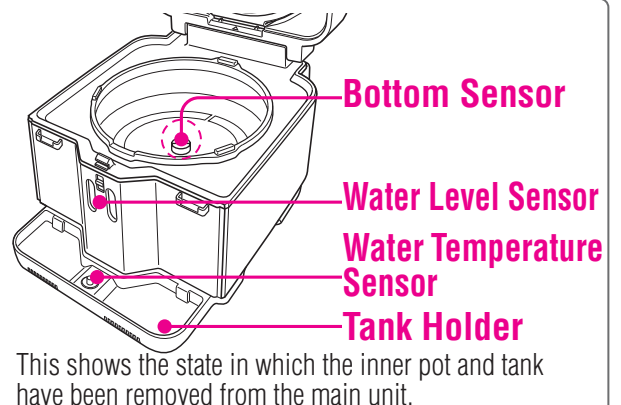
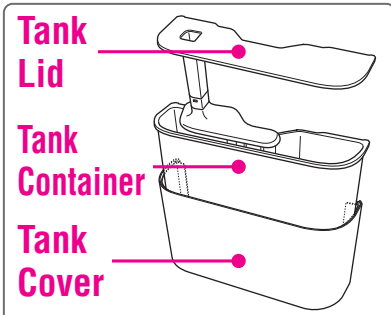
- Open the lid
Press the hook button.



- Close the lid
Close the lid firmly until it clicks.
(Be careful not to press the button.)



Tank



Control Panel

LCD Display

- Displays the settings
- Displays the status [P.26](#)

Rice Cooking Indicator (red)

- Lit during rice cooking

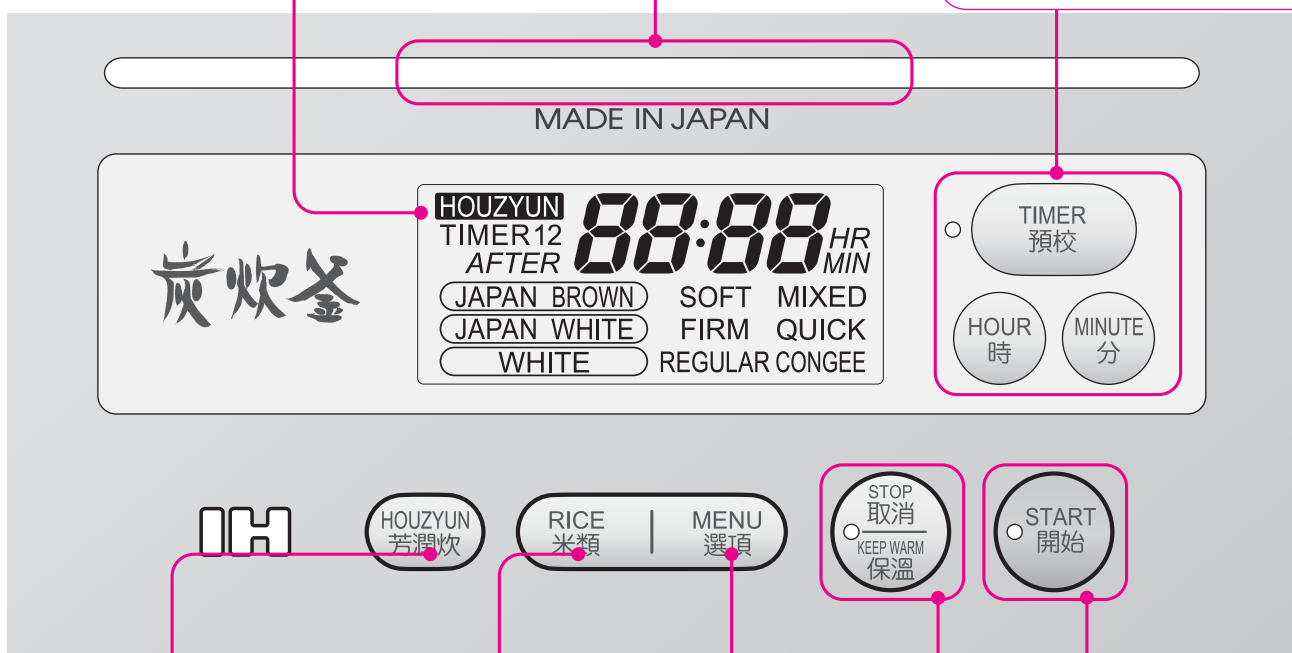
TIMER button

- Press the button to make a reservation
- Make a reservation by time [P.20](#)
- Make a reservation in 1-hour increments [P.21](#)

HOUR/MINUTE buttons

- Press the buttons to adjust the clock and reservation time

TIMER Indicator (green)



HOUZYUN button

- Select HOUZYUN cooking [P.16](#)

RICE button

- Select the rice type
 - WHITE
 - JAPAN WHITE
 - JAPAN BROWN

MENU button

- Select the texture of rice or the cooking method

START button

- Press the button to start cooking rice

START Indicator (red)

STOP/KEEP WARM button

- Press the button to stop cooking rice or keep it warm, or cancel a reservation
- Press to keep rice warm

KEEP WARM Indicator (orange)

The buttons have a convex mark on them

- **START button**
- **STOP/KEEP WARM button**

Accessories

- Rice Scoop (×1)
- Rice Scoop Holder (×1)



The rice scoop can also be placed vertically.

- Ladle (×1)



- Measuring Cup (×1) (Approx. 180 mL)



- Instruction Manual/Recipes ×1 (this document)



How to Cook Tasty Rice

1 Use good quality rice

Use your favorite brand of rice that has been polished as recently as possible.
Since the quality of rice deteriorates over time, store it in a well-ventilated cool place and use it as soon as possible.
Use rice within one month in summer and within two months in a season other than summer.

2 Measure the rice correctly P.10

Be sure to use the supplied measuring cup and measure the rice with the cup correctly.
Using a kitchen measuring cup (200 mL) or measuring rice bin may result in an error.

3 Rinse rice quickly P.10

First, pour in plenty of water, stir the rice quickly, and then drain the water quickly. To prevent the rice bran odor from getting into the rice, repeat the above process quickly until the water is no longer milky.
You can start cooking rice immediately without soaking it in water.

Soaking will make the rice soft.

(Do not leave the rice in a colander. Doing so may cause the rice grains to crack and the rice to become too sticky.)

4 Adjust the amount of water correctly P.11

Place the inner pot on a level surface and adjust the amount of water correctly. The water level scale is just a guide. You can adjust the water level within 2 mm according to the rice type and your preference.
Do not use hot water at a temperature of 50°C or more, alkaline water with a pH value of 9 or more, or mineral water with a high degree of hardness.
Doing so may cause a high degree of stickiness or yellowing.

5 Insert the inner pot and start cooking the rice

Place the main unit on a level surface, wipe water from the outer wall of the inner pot, and then put it in the main unit.

If the appliance is used on an inclined surface or the inner pot is dirty, the sensor will not work correctly and you will be unable to cook tasty rice.

6 When cooking is finished, stir the rice

When cooking is finished, stir the rice gently from the bottom and remove any excess water.
Leaving the rice without stirring may cause it to become hard or too sticky.

Points for Cooking by Rice Type

Configure the settings appropriately according to the type of rice and your preference.

- By default, the type of rice is set to and the texture of rice is set to REGULAR.

Setup Procedure

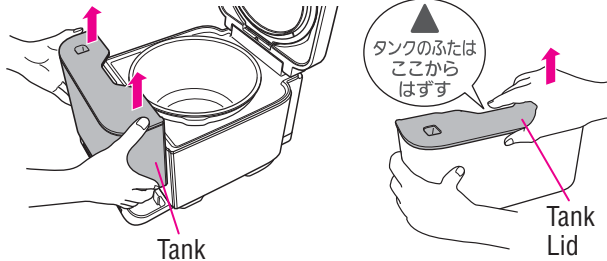
	Water level scale of inner pot	Rice setting  Press	Texture of rice  Press	
Cooking white rice	白米 WHITE	WHITE	REGULAR FIRM SOFT	● Measure the rice with the supplied measuring cup (approx. 180 mL). ● Rinse the rice sufficiently (to prevent the rice from absorbing the odor of rice bran).
Cooking Japanese white rice	日本米 JAPAN WHITE	JAPAN WHITE	REGULAR FIRM SOFT	● Measure the rice with the supplied measuring cup (approx. 180 mL). ● Rinse the rice sufficiently (to prevent the rice from absorbing the odor of rice bran).
Cooking sticky rice	日本米 STICKY RICE			● Do not keep sticky rice warm (doing so may cause odor and discoloration).
Cooking Japanese brown rice	日本米 BROWN	JAPAN BROWN		● Measure the rice with the supplied measuring cup (approx. 180 mL). ● Rinse the rice gently (and remove the dirt and husk). ● Do not keep brown rice warm (doing so may cause odor and discoloration). The taste and texture of rice differ from the rice cooked with a pressure cooker or the like. (This is because a different cooking method is used.)
To cook a mixture of different types of rice	● Cook the rice using the settings for the type of rice whose percentage is the largest in the mixture. <Example> If a mixture of 2 cups of white rice and 1 cup of brown rice is cooked ➔ Cook the rice with WHITE .			

Cooking Rice <Basics>

1

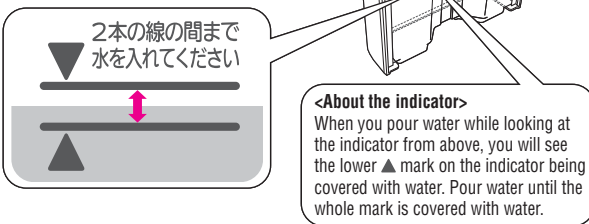
Put water in the tank.

- ① Take out the tank from the main unit and remove the lid of the tank.
(Remove the lid while holding the ▲ part.)



- If water remains in the tank, drain the water and then wash the tank.

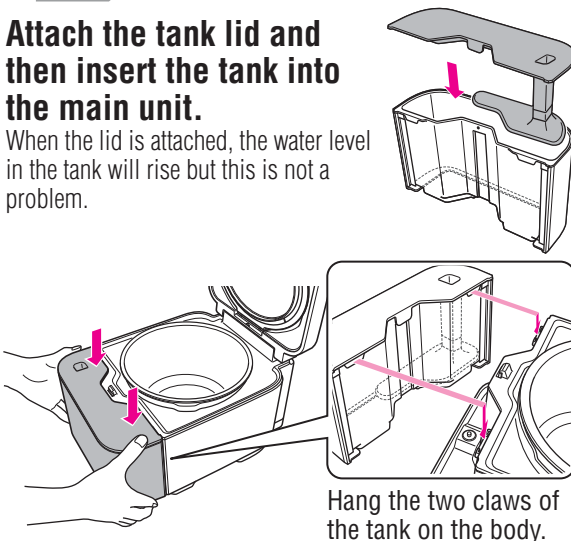
- ② Put water in the tank
Pour water up to the level between the two lines on the indicator inside the tank.
(Check on a level surface.)



- Do not use other than tap water. (Doing so may cause mold and bacteria.)
- Do not use hot water. (Doing so may cause poorly cooked rice.) P.25
- If the water level is wrong, rice cannot be cooked. P.26

- ③ Attach the tank lid and then insert the tank into the main unit.

When the lid is attached, the water level in the tank will rise but this is not a problem.



- Be sure to attach the tank cover.
(To prevent false detection of the water level)
- Wipe off water, dirt, and rice grains stuck to the tank.
- Do not drop the tank or hit it on something.
(Doing so may cause the tank to crack, chip, or break)

2

Rinse the rice.

- ① Measure the rice.

Use the supplied measuring cup.

- White rice, brown rice, etc.

→ Measuring cup

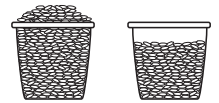
- White rice
(approx. 180 mL = approx. 155 g)
- Japanese rice
(approx. 180 mL = approx. 150 g)



The cup filled with rice to the brim is approx. 180 mL.



○ Right



✗ Wrong

Using a measuring rice bin may result in an error.

- ② Rinse the rice.

You can rinse the rice in the inner pot.

Pour in plenty of water, stir the rice quickly, and then drain the water quickly.

Repeat the “stirring and draining” process until the water is no longer milky.



Do not wash rice with a metal colander over the inner pot.

Damage to the fluorine coating will increase the likelihood of peeling off.

- White rice

→ Rinse the rice sufficiently.

(To prevent odor, discoloration, or burning)

- Brown rice

→ Rinse the rice gently and then remove the dirt and husk.

③ Adjust the amount of water.

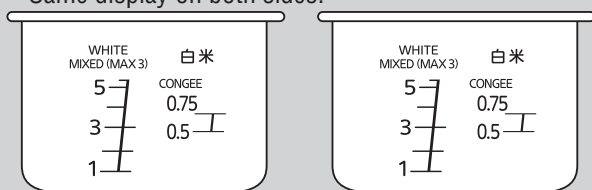
Flatten the surface of the rice and adjust the amount of water to the water level scale according to the rice type and menu. **P.9**

- Adjust the amount of water on a level surface.
- Do not cook the rice using hot water at a temperature of 50°C or more, alkaline water with a pH value of 9 or more, or mineral water with a high degree of hardness. (Doing so may cause a high degree of stickiness or yellowing.)

You can start cooking rice immediately without soaking it in water. Soaking the rice in water results in softer texture.

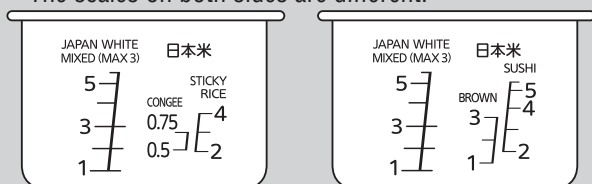
● White rice

Same display on both sides.



● Japanese rice

The scales on both sides are different.



The water level scale is just a guide.

Adjust the amount of water **within 2 mm** according to the rice type and your preference.

Rice type	Guide for adjusting amount of water
New rice	Lower than the scale
Old rice, barley, rinse-free rice	Higher than the scale

To cook rice with water whose level is higher than the scale, press **MENU** to select "SOFT". (To prevent water from boiling over)

Inner pot

The inner pot is "coated with fluorine" to prevent the rice grains from sticking to the wall. Please observe the notes on handling as the fluorine coating is soft and easily worn off.

Inner Pot **P.2** Cleaning **P.23**

3

Start cooking → Keep warm.

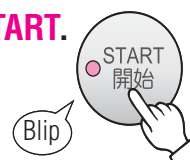
① Insert the inner pot in the main unit. Connect the main unit plug into the unit connector and then insert the power plug into an outlet.

- Wipe off water, dirt, and rice grains stuck to the heat sink, outside of the inner pot, inside of the main unit, top frame, and main unit plug.
- Be sure to attach the cartridge and heat sink. (Not doing so may cause steam to leak, resulting in a burn.)
- If the cartridge, heat sink, and tank are not attached, the lid cannot be closed.

Note

When you insert the power plug into an outlet, sparks may be generated. This is typical of IH cooking heaters and does not indicate an abnormality.

② Press **START**.



- The "START" indicator turns on and cooking starts.

To change the rice type and menu **P.12-15**
If "status display" appears on the LCD display **P.26**

Buzzer indicates cooking is finished. When cooking is finished, stir the rice.

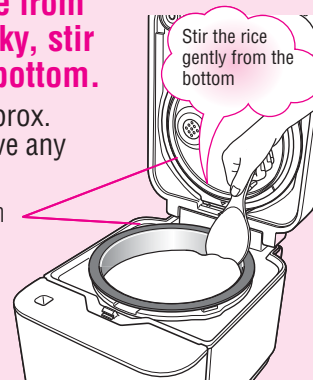
- The "START" indicator turns off.
- The rice will be automatically kept warm. (The "KEEP WARM" indicator turns on.)

Keeping Rice Warm **P.18**

To prevent the rice from becoming too sticky, stir the rice from the bottom.

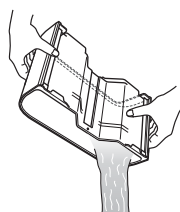
Stir the rice within approx. 15 minutes and remove any excess water.

Wipe off condensation from the top frame and lid packing, if necessary.



4

After use, drain the water from the tank after it has cooled down and then clean the tank. **P.22-24**



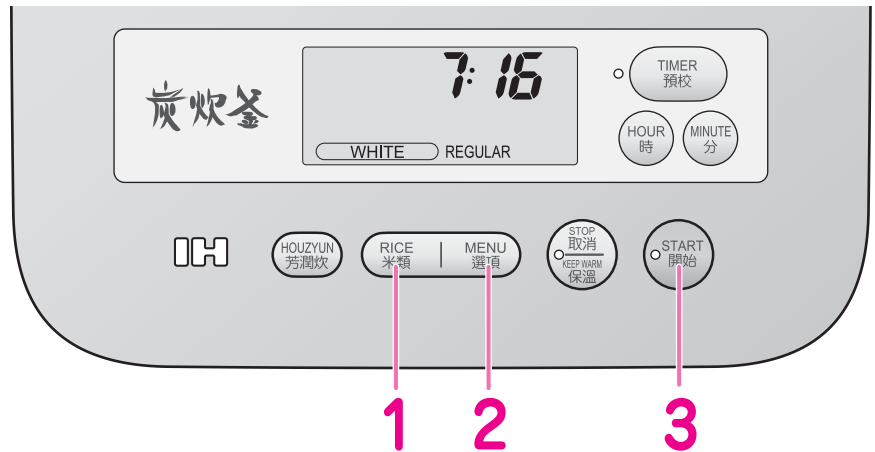
- Be sure to drain the water from the tank. (To prevent mold and bacteria from growing)

Cooking White Rice/Japanese White Rice (QUICK) HOUZYUN P.16

<Before Use>

Put water in the tank. P.10

<After Use>

Drain the water from the tank after it has cooled down and then clean the tank. P.22

■ When cooking rice with the initial settings:

Rice **WHITE** and rice texture **REGULAR**→ Start from Step **3** to cook the rice quickly (the settings do not need to be changed)

■ When cooking rice with the previous settings:

→ Confirm the settings on the LCD display and then start from Step **3** to cook the rice.

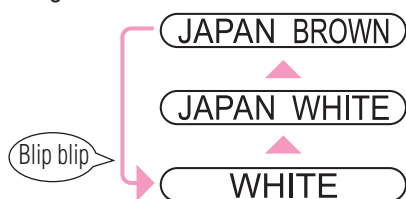
■ When changing the settings to cook rice:

→ Follow the procedure below to change the settings and cook the rice.

1

Press RICE and then select the type of rice.

Every time you press the button, the display changes.

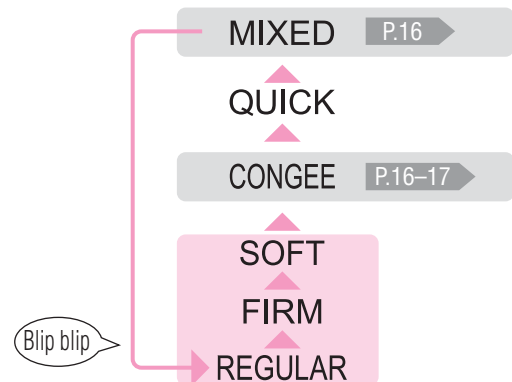


- To cook white rice, select **WHITE**.
- To cook Japanese white rice, select **JAPAN WHITE**.
- To cook rinse-free rice
 - Rinse it gently to prevent it from getting burned.
 - Pour in water until the water level is slightly over the scale mark (within 2 mm).
 - Stir gently from the bottom of the inner pot before you start cooking.

2

Press MENU and select the texture of rice.

Every time you press the button, the display changes.



- Select from the 3 types: **REGULAR**, **FIRM**, and **SOFT**.

To cook quicklyPress **MENU 選項** and select **QUICK**.

- The cooking time can be reduced to about 15 minutes shorter than usual by reducing the residual heat time.
- Up to 3 cups of rice can be cooked.
- The rice will be cooked slightly firm.

CAUTION

Do not touch hot parts while the rice is being cooked or kept warm (doing so may cause a burn).

Approximate cooking times

- At a voltage of 220 V, room temperature of 23°C, water temperature of 23°C, and standard water level.
- The cooking times slightly vary depending on the amount of rice, season of the year, room temperature, water temperature, amount of water, voltage, and so on.

White rice	REGULAR	Approx. 52–61 minutes
	FIRM	Approx. 52–61 minutes
	SOFT	Approx. 54–61 minutes

Japanese white rice	REGULAR	Approx. 51–61 minutes
	FIRM	Approx. 51–61 minutes
	SOFT	Approx. 54–61 minutes

3

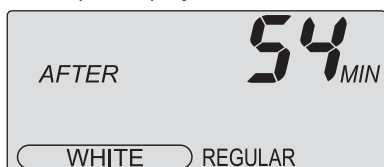


Press START to cook the rice.

- The rice cooking indicator turns on and rice cooking starts.
- The approximate cooking time is displayed.

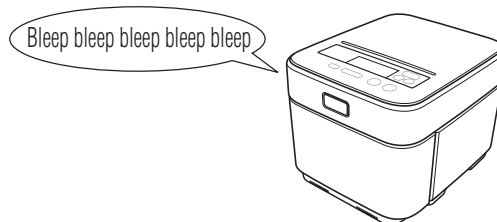
The display time is approximate.
The cooking time varies depending on the amount of rice, season of the year, room temperature, water temperature, amount of water, voltage, and so on, and it may take about 10 to 15 minutes longer.
“16 MIN” will continue to be displayed while actual remaining time adjustment is made.

<Example display>



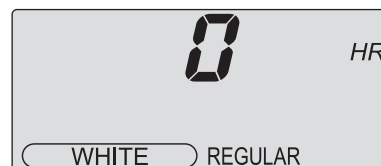
4

Buzzer indicates rice cooking is finished. When cooking is finished, stir the rice.



- Stir the rice within 15 minutes. [P.11](#)
- The “START” indicator turns off.
- The rice will be automatically kept warm. (The “KEEP WARM” indicator turns on)
- The keep-warm elapsed time is displayed.

<Example display> Keep-warm indication



The keep-warm time is displayed in 1-hour increments up to 24 hours.
("0 HR" is displayed for less than one hour.)
When 24 hours have elapsed, the current time will be displayed.

Do not keep the rice warm for more than 24 hours.

Keeping Rice Warm [P.18](#)

NOTES

- Save settings such as the selected **rice type** and **REGULAR, FIRM, or SOFT** of **MENU**.
- You will hear a buzzing noise after rice cooking starts. The noise comes from a fan that allows the heat inside to escape to the outside and does not indicate a failure.
- The buzzing and clinking noises you will hear while the rice is being cooked or kept warm are typical of IH cooking heaters and do not indicate a failure.
- The bubbling noise you will hear from the tank while the rice is being cooked is generated by air bubbles and does not indicate an abnormality.
- The bubbling noise you will hear when you open or close the lid after rice cooking is finished is generated by the air that is released to the tank and does not indicate an abnormality. Opening the lid while the bubbling noise is being generated may cause water to spill out of the tank.
- Condensation may form on the heat sink during use. This is to prevent the rice from drying out and does not indicate an abnormality.

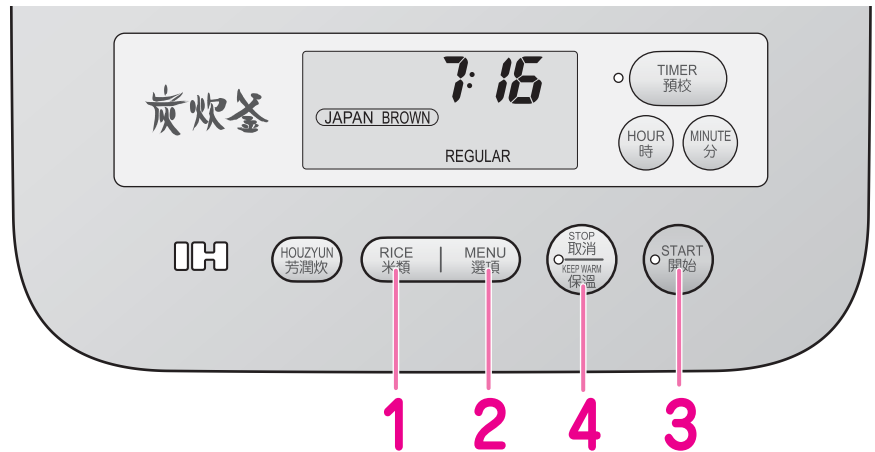
Cooking Japanese Brown Rice

<Before Use>

Put water in the tank. **P.10**

<After Use>

Drain the water from the tank after it has cooled down and then clean the tank. **P.22**



■ When cooking rice with the previous settings:

→ Confirm the settings on the LCD display and then start from Step **3** to cook the rice.

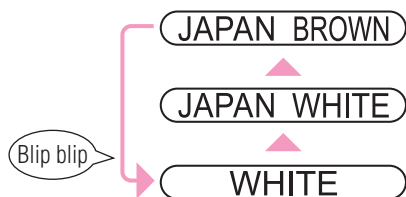
■ When changing the settings to cook rice:

→ Follow the procedure below to change the settings and cook the rice.

1

Press RICE and select JAPAN BROWN.

Every time you press the button, the display changes.

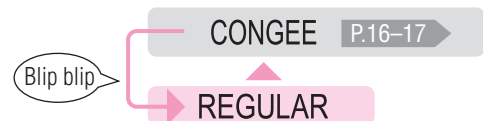


2

Press MENU and select REGULAR.

When you select the rice type, "REGULAR" is automatically selected.

Every time you press the button, the display changes.



You cannot select a rice texture other than "REGULAR".



CAUTION

Do not touch hot parts while the rice is being cooked or kept warm (doing so may cause a burn).

Approximate cooking times

- At a voltage of 220 V, room temperature of 23°C, water temperature of 23°C, and standard water level.
- The cooking times slightly vary depending on the amount of rice, season of the year, room temperature, water temperature, amount of water, voltage, and so on.

Brown rice

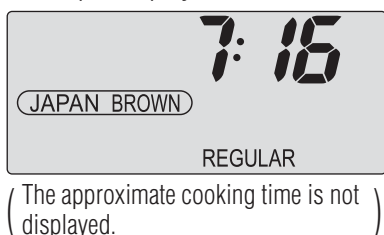
Approx. 83–107 minutes

3

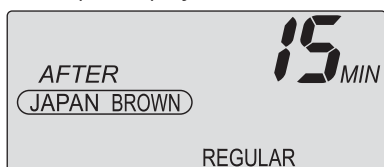


Press **START** to cook the rice.

- The “START” indicator turns on and rice cooking starts.
<Example display>



- When the countdown starts, the approximate finishing time is displayed in 1-minute decrement.
<Example display>



4

Buzzer indicates rice cooking is finished.



Press **STOP/KEEP WARM** to stop keeping the rice warm and then disconnect the power cord.

- The “KEEP WARM” indicator turns off.
- Stir the rice within 15 minutes. [P.11](#)

Do not keep the rice warm.
Doing so may cause odor or discoloration.

NOTES

- Save the setting of the selected **rice type**.
- You will hear a buzzing noise after rice cooking starts. The noise comes from a fan that allows the heat inside to escape to the outside and does not indicate a failure.
- The buzzing and clinking noises you will hear while the rice is being cooked or kept warm are typical of IH cooking heaters and do not indicate a failure.
- The bubbling noise you will hear from the tank while the rice is being cooked is generated by air bubbles and does not indicate an abnormality.
- The bubbling noise you will hear when you open or close the lid after rice cooking is finished is generated by air that is released to the tank and does not indicate an abnormality. Opening the lid while the bubbling noise is being generated may cause water to spill out of the tank.
- “QUICK” is not available.

Cooking Various Kinds of Rice

Approximate cooking times

	HOUZYUN	SUSHI	STICKY RICE
JAPAN WHITE	Approx. 67–75 minutes	Approx. 50–59 minutes	Approx. 49–58 minutes
	MIXED	CONGEE	
WHITE	Approx. 61–71 minutes	Approx. 74–81 minutes	
JAPAN WHITE	Approx. 62–69 minutes	Approx. 63–70 minutes	
JAPAN BROWN	—	Approx. 98–105 minutes	

- At a voltage of 220 V, room temperature of 23°C, water temperature of 23°C, and standard water level.
- The cooking times slightly vary depending on the amount of rice, season of the year, room temperature, water temperature, amount of water, voltage, and so on.

HOUZYUN

P.2

- Water level scale: “JAPAN WHITE”
- Can be selected only for (JAPAN WHITE).
- The texture of rice cannot be selected.
- “QUICK” is not available.

- 1  **Press RICE and select (JAPAN WHITE).**
- 2  **Press HOUZYUN.**
- 3  **Press START to start cooking.**
 - The “START” indicator turns on and cooking starts.
- 4  **Buzzer indicates cooking is finished. When cooking is finished, stir the rice.**

P.11

STICKY RICE

Select (JAPAN WHITE) with the  button and select “FIRM” with the  button. P.12–13

- Cooking capacity: max. 4 cups
- Water level scale: “STICKY RICE”
- Use Japanese sticky rice.
- Cook the rice with the ingredients placed over it. (If you stir the rice and ingredients or there are a lot of ingredients, the rice may not be cooked well.)
- Do not make a reservation.
- Do not keep the rice warm. (Doing so may cause odor or drying out.)
- Do not use “QUICK”.

* The settings for HOUZYUN cooking are saved once the rice is cooked.

SUSHI

Select (JAPAN WHITE) with the  button and select “FIRM” with the  button. P.12–13

- Water level scale: “SUSHI”
- Use Japanese rice.
- Do not use “QUICK”.

MIXED

<White rice, Japanese white rice>

- Cooking capacity: max. 3 cups
- Water level scale: White rice “WHITE”
Japanese rice “JAPAN WHITE”

- Cook the rice with the ingredients placed over it. (If you stir the rice and ingredients or there are a lot of ingredients, the rice may not be cooked well.)
- “MIXED” cannot be selected for “JAPAN BROWN”.
- “QUICK” is not available.
- You cannot make a reservation.

- 1  **Press RICE and then select the type of rice.** P.12
- 2  **Press MENU and select MIXED.**
- 3  **Press START to cook the rice.**
 - The “START” indicator turns on and cooking starts.
- 4  **Buzzer indicates cooking is finished. Press STOP/KEEP WARM to stop keeping the rice warm and then disconnect the power cord.**

- The “KEEP WARM” indicator turns off.
- Stir the rice within 15 minutes.

Do not keep the rice warm.
Doing so may cause odor or discoloration.

CONGEE

<White rice>

- Cooking capacity: max. 0.75 cups
- Water level scale: 白米 (WHITE) "CONGEE"
- If the recipe includes ingredients
 - Cook the rice with the ingredients placed over it.
(If you stir the rice and ingredients or there are a lot of ingredients, the rice may not be cooked well.)
 - Do not make a reservation.
- Do not cook with any menu other than "CONGEE". (Doing so may cause boiling over.)
- "QUICK" is not available.

1  Press **RICE** and select **WHITE**.

2  Press **MENU** and select **CONGEE**.

3  Press **START** to cook the rice.

- The "START" indicator turns on and cooking starts

4 Buzzer indicates cooking is finished.

 Press **STOP/KEEP WARM** to stop keeping the rice warm and then disconnect the power cord

- The "KEEP WARM" indicator turns off.

Do not keep the rice warm.
Doing so will cause the congee to become mushy.

CONGEE (1:7 ratio of rice to water)

<Japanese white rice, brown rice>

- Cooking capacity: max. 0.75 cups
- Water level scale: 日本米 (JAPAN WHITE) "CONGEE"
- If the recipe includes ingredients
 - Cook the rice with the ingredients placed over it.
(If you stir the rice and ingredients or there are a lot of ingredients, the rice may not be cooked well.)
 - Do not make a reservation.
- Do not cook with any menu other than "CONGEE". (Doing so may cause boiling over.)
- "QUICK" is not available.

1  Press **RICE** and then select the type of rice. P.9

2  Press **MENU** and select **CONGEE**.

3  Press **START** to cook the rice.

- The "START" indicator turns on and cooking starts.

4 Buzzer indicates cooking is finished.

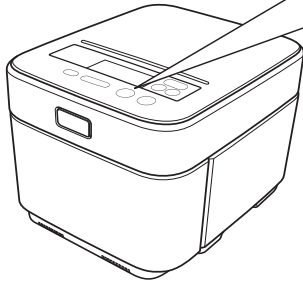
 Press **STOP/KEEP WARM** to stop keeping the rice warm and then disconnect the power cord.

- The "KEEP WARM" indicator turns off.

Do not keep the rice warm.
Doing so will cause the congee to become mushy.

Keeping Rice Warm

When rice cooking is finished, **keep-warm mode turns on automatically.**



- The “KEEP WARM” indicator turns on.
- The elapsed keep-warm time is displayed in 1-hour increments up to 24 hours.
(“0 HR” is displayed for less than one hour.)
- When 24 hours have elapsed, the current time will be displayed.
(Keep-warm mode will be continued.)

<To display the current time>

Press  or .

(The elapsed keep-warm time is not displayed.)

ATTENTION

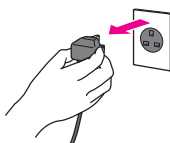
- If the rice that is being kept warm has odor, remove the odor from the main unit of the cooker. [P.24](#)
- Do not keep the rice warm for more than 24 hours.
(Doing so may cause discoloration, odor, or drying out)
- Do not keep the following things warm.
 - Rice other than the white rice (e.g. mixed rice, congee, sticky rice)
 - Cold rice or mixture of cold and warm rice
 - Rice that was cooked without being well rinsed
 - Soups such as miso soup and curry soup
- Close the lid firmly. (Failing to do so may cause drying out or discoloration.)
- Do not use keep-warm mode with the rice scoop or ladle inside.
(Doing so may cause odor, discoloration, or cracking of the rice scoop or ladle.)
- Move small amount of rice to the center.
(Keeping small amount of rice warm may cause drying out or sticky.)
- Do not keep the rice inside after turning off the keep-warm mode.
(Doing so causes the temperature to decrease, resulting in condensation, stickiness, or odor.)
Clean the lid packing of the heat sink after every use because it tends to absorb odors. [P.23](#)

After Use

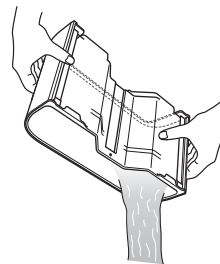
- 1 Turn off the keep-warm mode, pull out the power plug, and then remove the main unit plug.



- The “KEEP WARM” indicator turns off.



- 2 Drain the water from the tank after it has cooled down and then clean the tank. [P.22](#)

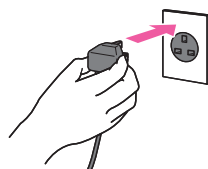


How to Adjust the Current Time

- The current time may have deviation due to changes in room temperature or the like.
- The time is displayed in a 24-hour format. ("12:00" at noon and "0:00" at midnight)
- You cannot adjust the time during cooking, keeping rice warm, or while a reservation is in progress.

Example: Changing 19:10 (7:10 p.m.) to 19:12 (7:12 p.m.)

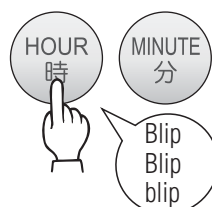
1 Insert the power plug.



2 Press or twice.

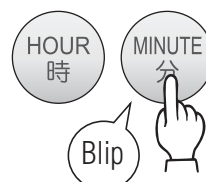


Flashing



- The time display will **flash** for 5 seconds. (You can adjust the clock during flashing.)

3 Press and change the minutes to "12".



- The time display **lights up**.
- Pressing and holding down the button fast forwards the time.
- Returning to 0 generates a "blip blip" sound.

Time adjustment will automatically complete after the operation is finished 5 seconds later.

*Time adjustment will end when no operation is performed for 5 seconds even if time adjustment is still in progress.

The clock continues to be powered by the built-in battery even if the power plug is pulled out.

- **The battery life is approx. 4 to 5 years.** (Varies depending on the conditions of use.)
- **If the battery runs out of power**
The time display and stored data such as a reservation will be lost when the power plug is pulled out.
- **To replace the battery**
Please ask Mitsubishi Electric service centre to replace the battery as it is fixed inside the unit. (Service charge will be incurred.)

If Power Cut Occurs (or Power Plug is Pulled Out)

■ During cooking

Cooking will continue after the power recovers.

■ During a reservation

Cooking will finish as reserved after the power recovers.

■ During keeping warm

Keeping warm will continue after the power recovers.

If the power cut time is long, the rice may not be cooked well.

If the power cut time is long and the rice becomes cold, keeping warm will be stopped automatically.

Using Timer to Cook Rice

Before making a reservation, put water into the tank. **P.10**

Set the finish time (TIMER1/TIMER2)

Rice is automatically cooked and finishes at the set time.

Two reservation times can be saved so you can, for example, use one of them in the morning and the other one in the evening.

Setting reservation time

- The time can be displayed for 24 hours.
- 12 o'clock noon → 12:00
- 12 o'clock midnight → 0:00

■ Confirm that the current time is correct. If the time is not correct **P.19**

1



Press **TIMER** to select **TIMER1** or **TIMER2**.

- The "TIMER" indicator (green) turns on.
- The "START" indicator (red) flashes.

Pressing the button switches between

TIMER1 → TIMER 2 → TIMER AFTER

Blip blip

Initial settings: **TIMER1 → 6:00** **TIMER 2 → 18:00**

<Example display>

When setting **TIMER1**



2



Press **HOUR** and **MINUTE** to set the cooking finish time.

- Every time the button is pressed, the time advances in 1-hour increments. (0 through 23 hours. Returning to 0 generates a "blip blip" sound.)

HOUR 時

- Every time the button is pressed, the time advances in 10-minute increments. (Returning to 0 generates a "blip blip" sound.)

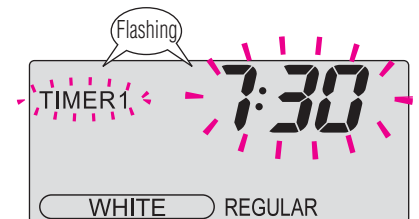
MINUTE 分

- Pressing and holding down the button fast forwards the time.

- Pressing and holding down the button fast forwards the time.

<Example display>

When cooking is to be finished at 7:30 a.m.



3

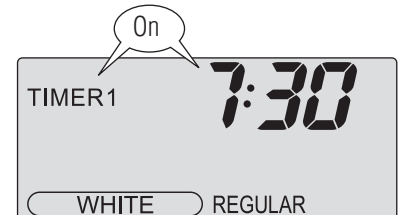


Press **START** → Reservation is completed.

- The "START" indicator (red) turns off and the reservation is completed. (The "TIMER" indicator (green) remains on.)
- The reservation time is saved.

<Example display>

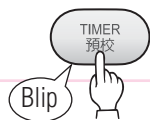
When cooking is to be finished at 7:30 a.m.



Cooking at a reservation time set previously

Recall the set reservation time and make a reservation.

1

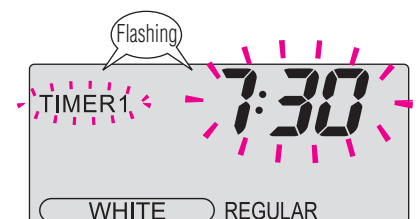


Press **TIMER** to select **TIMER1** or **TIMER2**.

- The "TIMER" indicator (green) turns on.
- The "START" indicator (red) flashes.
- The previously reserved time is displayed.

<Example display>

The time set for **TIMER1** is displayed.



2



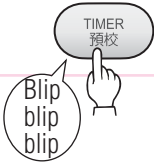
Press **START** → Reservation is completed.

- The "START" indicator (red) turns off and the reservation is completed. (The "TIMER" indicator (green) remains on.)

Set the finish time in 2–12 hours from now (Easy reservation)

You can make a reservation in 1-hour increments.

1 Press **TIMER** three times to select **TIMER AFTER**.



- The “TIMER” indicator (green) turns on.
- The “START” indicator (red) flashes.

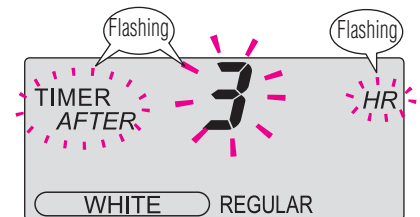
2 Press **HOUR** to set the cooking finish time.



- Every time the button is pressed, the time changes from 2 to 12 hours in 1-hour increments. (Returning to 2 hours generates a “blip blip” sound.)
- The time cannot be set in 1-minute increments.

<Example display>

When cooking is to be finished in 3 hours from now



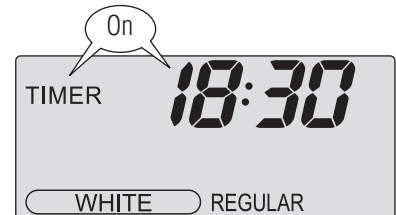
3 Press **START** ➔ Reservation is completed.



- The “START” indicator (red) turns off and the reservation is completed. (The “TIMER” indicator (green) remains on.)
- The finish time is displayed.

<Example display>

The finish time is displayed.



To change the rice type and menu

Make a selection before pressing .

To change the reservation time

1 Press . (The “TIMER” indicator (green) turns off.)

2 Set the reservation time again. [P.20](#)

To cancel the reservation

Press . (The “TIMER” indicator (green) turns off.)

When “U I” appears

If  is not pressed, the reservation is not confirmed and “U I” appears to prompt you to do the following.

1 Press  so that “U I” disappears.

2 Make the setting again.

- Confirm that the current time is correct before making a reservation. (If the time is not correct, the cooking will not be finished at the reservation time.)
- Set the reservation time within 12 hours in summer. (Soaking rice in water for a long time may cause the water to deteriorate and produce odor.)
- You cannot make a reservation in the following cases.
 - “QUICK”, “MIXED”, or while rice is being cooked or kept warm
- Do not remove the tank or drain water from it when the reservation time is set.
- The current time is not displayed when the reservation time is set.
- When the reservation time is less than 1–2 hours, cooking will start immediately. (The time that can be reserved varies depending on the menu.)
- Do not use the reservation function for cooking rice including ingredients and seasonings, such as sticky rice. (Rice may not be cooked well as the seasonings will sink to the bottom and the ingredients may spoil.)

Cleaning

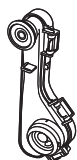
Before cleaning, pull out the power plug, remove the main unit plug, and then wait until the main unit cools.

Clean the Parts after Use Every Time

■ Cartridge

<Clean the cartridge after it has cooled down>
Rinse it with water and then wipe off the water.

*Do not wash it with the nylon surface of a cleaning sponge (doing so may cause damage).

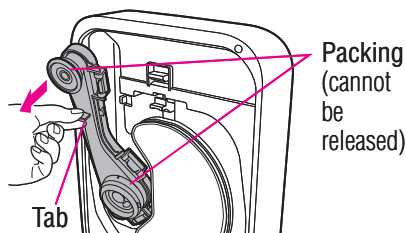


Wash it thoroughly to ensure tasty rice.

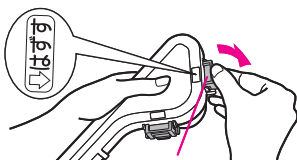
How to remove the cartridge

First remove the heat sink.

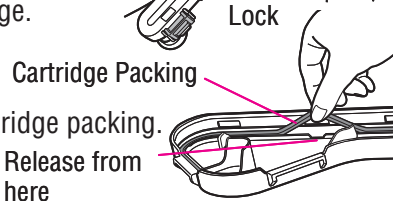
- 1 Remove it while holding the tab.



- 2 Release the 3 locks (release the ↓ part).



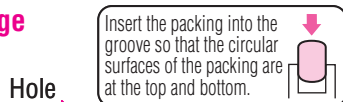
- 3 Open the cartridge.



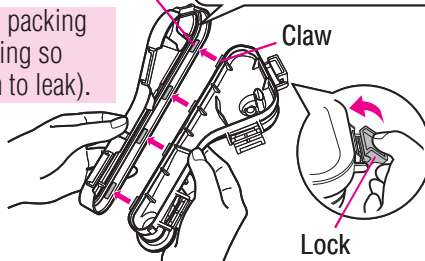
How to attach the cartridge

- 1 Attach the cartridge packing.

*Do not attach the packing by twisting it (doing so may cause steam to leak).



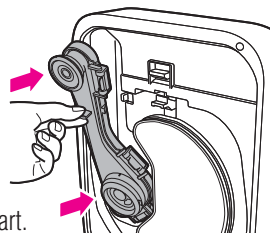
- 2 Insert the 4 claws into the holes and close the cartridge.



- 3 Engage the 3 locks.

- 4 Confirm that the cartridge has a bush (see the figure below) and attach the cartridge to the main unit.

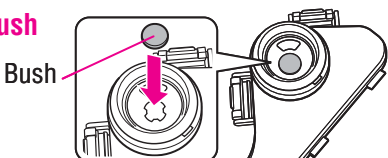
Insert the lower part and then push in the upper part.



If you do not attach the cartridge, the heat sink cannot be attached.

How to attach the bush

Attach the bush correctly. Not doing so may cause boiling over.



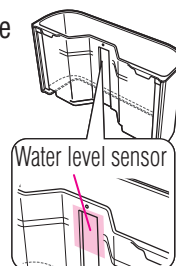
■ Tank

<Clean the tank after it has cooled down>

Tank lid and tank container:

Rinse it with water and then wipe off the water.

*Do not scratch the water level sensor surfaces (inside and outside)

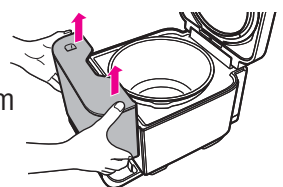


Tank cover:

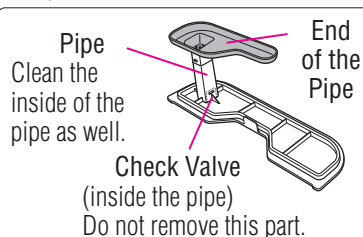
Wipe it with a well-wrung-out cloth.

How to remove the tank

- 1 Remove the tank from the main unit.



- 2 Remove the tank lid (remove it while holding the ▲ part).

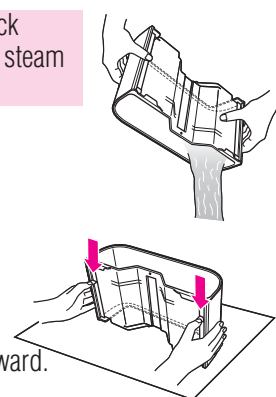


*Do not pull or turn the check valve (doing so may cause steam to leak).

- 3 Drain the water.

- 4 Place the tank on a cloth and remove the tank cover.

Hold the tank cover with both hands and push it downward.



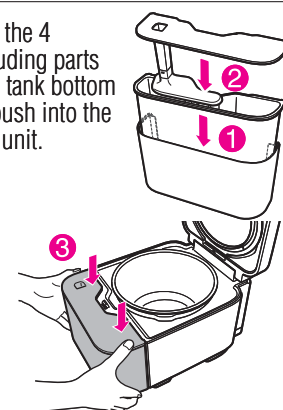
How to attach the tank

- 1 Attach the tank cover to the tank container.

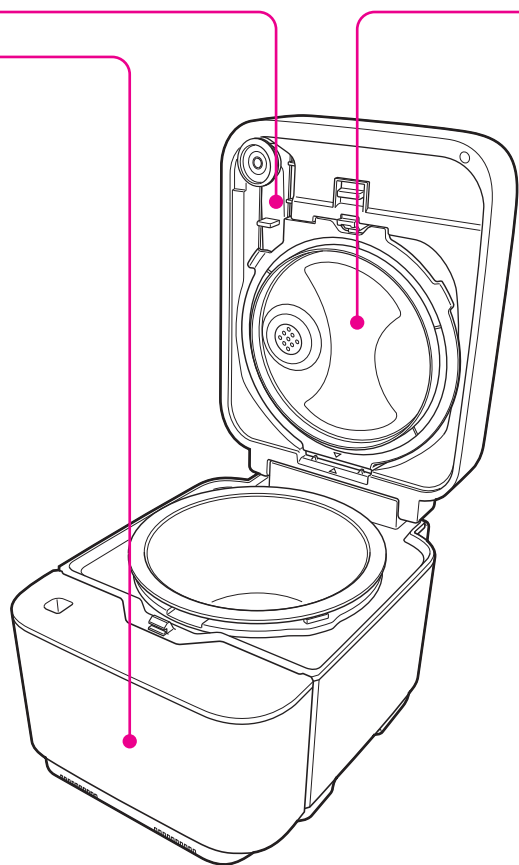
- 2 Attach the tank lid.

- 3 Insert the tank into the main unit.

Align the 4 protruding parts at the tank bottom and push into the main unit.



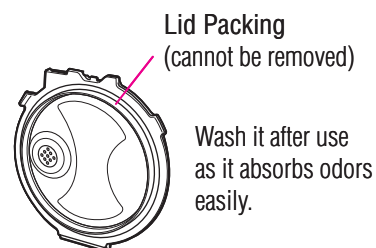
- Do not use the following things
Doing so may cause scratches, corrosion, discoloration, and cracks.
- Do not wash the main unit (doing so may cause a failure).
- Detergent other than dishwashing liquid (neutral)
- Benzene, bleach, thinner, alcohol, cleanser
- Steel scrubbing brush or other scrubbing brush, nylon surface of a cleaning sponge, or cleaning sponge with nylon net
- Dish washer or dish dryer



Heat Sink

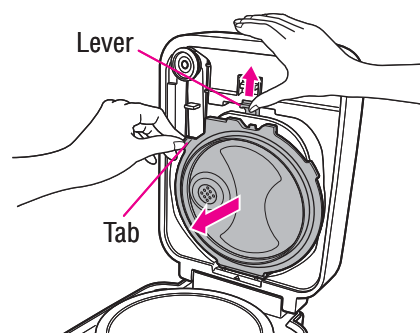
<Clean the heat sink after it has cooled down>
Wash the heat sink with dishwashing liquid and a soft sponge, and then rinse it thoroughly.

If the heat sink is left unclean, rust, mold and burning may occur in addition to odor and decay.



How to remove the heat sink

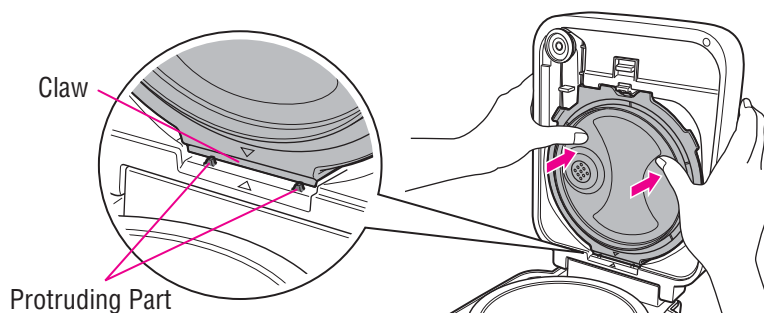
Hold the tab with one hand and push the white lever upward with the other hand.



How to attach the heat sink

If you do not attach the cartridge, the heat sink cannot be attached.

- 1 Align the ▽ mark of the heat sink and the △ mark of the main unit and then insert the claws into the 2 protruding parts of the main unit.
- 2 Push in the upper part until it clicks.

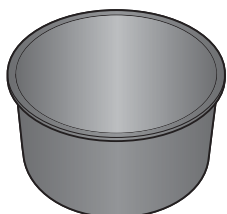


Inner Pot

Inner Pot P.2

<Clean the inner pot after it has cooled down>
Wash the inner pot with dishwashing liquid and a cleaning sponge, and then rinse it thoroughly.

* Do not wash it with a nylon surface.



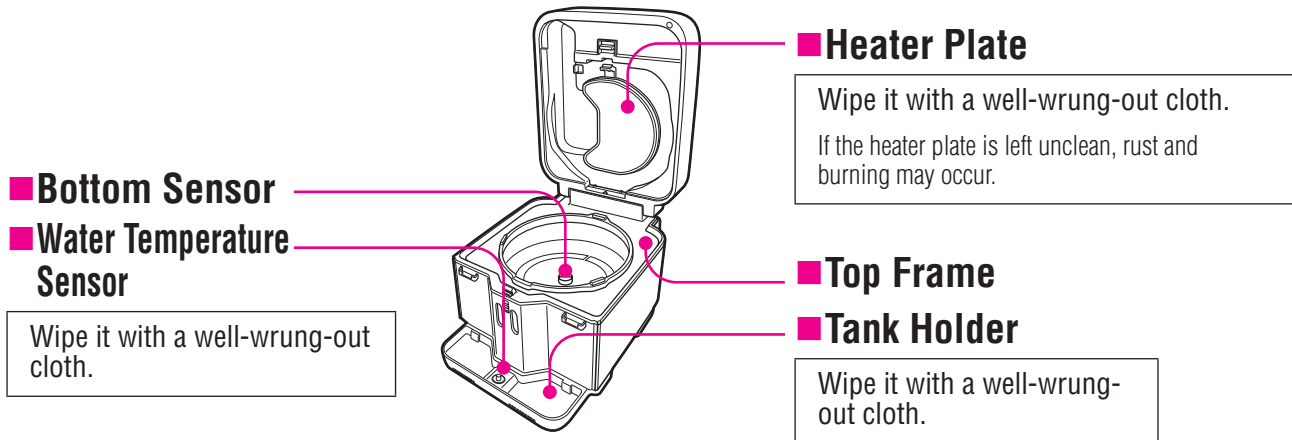
Rice Scoop, Rice Scoop Holder, and Ladle

Wash them with dishwashing liquid and a cleaning sponge, and then rinse them thoroughly.

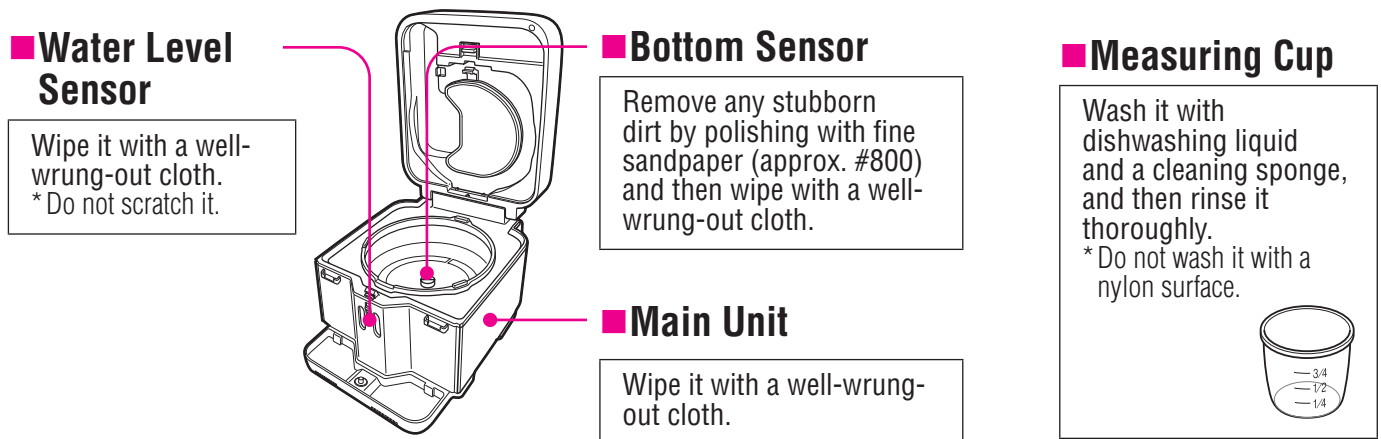


Cleaning (cont.)

Clean the Parts after Use Every Time (Cont.)



To Remove Stubborn Dirt



To Remove Odors from the Main Unit

When odor cannot be removed completely,

- 1 Put water in the inner pot and tank.**
 - ① Pour water in the inner pot up to the scale "0.5" of 日本米 (JAPAN WHITE) "CONGEE".
 - ② Put water in the tank and attach it to the main unit. P.10
- 2 Boil the water.**
 - ① Press RICE
米類 and select "JAPAN WHITE".
 - ② Press MENU
選項 and select "CONGEE".
 - ③ Press START
開始.
 - ④ When cooking is finished, press STOP
取消
KEEP WARM
保温.
It will take approx. 60 minutes until the keep-warm mode starts.
- 3 Wash the unit.** P.22

The water in the main unit and tank is hot. Wash after the water has cooled down.

 - ① Open the lid and remove the inner pot, heat sink, and cartridge, and then wash them.
 - ② Remove the tank and drain the water, and then wash the tank.

When You Cannot Cook Rice Well

Category	Trouble	Causes and Solutions
Cooking Rice	Rice is too soft. Rice is too firm. Rice cannot be cooked well. Rice is different than usual.	● Did you measure the rice correctly with the supplied measuring cup? → Using a kitchen measuring cup or measuring rice bin may result in an error. P.10-11 ● Did you place the inner pot on a level surface and adjust the amount of water? → If you adjust the amount of water on an inclined surface, the amount of water will increase or decrease and the texture of rice will vary. ● Is the amount of water and the menu correct? → The texture of rice varies depending on the rice type, brand, and storage period. Adjust the amount of water to match with your preference and try using another menu. P.9 ● Did you put hot water in the tank? → Doing so will cause the rice to be cooked with lower heat to prevent the temperature of water in the tank from overheating, resulting in variations of the texture of rice. ● "QUICK" is for cooking rice that is firm. ● Soaking the rice in water for a long time or setting a long-time reservation results in rice that is soft. ● If foreign objects such as rice grains or grime stick to the lid packing, edge of the inner pot, or the top of the bottom sensor, cooked rice will be firm. → Wipe any foreign objects such as rice grains or grime off the surface.
	Rice is too sticky. Rice becomes hard.	● Did you stir the rice within 15 minutes after cooking finished? → Failing to do so will result in excess water remaining and the cooked rice becoming too sticky or hard.
	The center of the cooked rice looks like a crater.	● This is typical when cooking with an IH heater and does not indicate an abnormality. → The inner pot itself generates heat and cooks rice in a manner in which the rice along the wall of the inner pot becomes elevated to form a crater.
	A thin film forms on the rice and inner pot.	● The thin film is produced as a result of the savory elements (starch) of the rice melting and drying, and does not indicate an abnormality.
	Rice burns.	<Rice burns in the following cases> ● Rice is not rinsed sufficiently. (The rice bran residue remains and is burnt.) ● Rice other than brown rice is cooked with "JAPAN BROWN". ● Rice is soaked in water for a long time or a long-time reservation is set. ● Rice using seasonings, such as mixed rice, is cooked. ● Foreign objects such as rice grains stick to the bottom of the inner pot or the top of the bottom sensor. ● A brownish black color may be left on the bottom depending on the amount of cooked rice (a small or large amount).
	Mixed or sticky rice cannot be cooked well.	● Did you stir in the seasonings sufficiently after you added them? → If you do not sufficiently stir in the seasonings, they will sink to the bottom and the rice will not be able to be cooked well. ● If you stir the ingredients and rice, the rice may not be cooked well. → Cook the rice with the ingredients placed over it. ● Did you add a lot of ingredients or large ingredients? ● Is the amount of water appropriate? → Before adding the ingredients, adjust the amount of water to the water level scale mark. ● Did the amount of rice you cooked exceed the maximum amount of rice that can be cooked? → When you add ingredients, the maximum amount of rice that can be cooked is less than that when cooking white rice. P.36

E

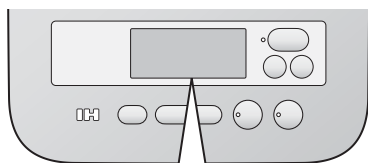
Tips

When You Cannot Cook Rice Well (cont.)

Category	Trouble	Causes and Solutions
Keeping Warm	Rice has odor. Rice becomes yellow. Rice dries up.	● Did you keep the rice warm for more than 24 hours? P.6 ● Did you close the lid firmly? ● Did you keep the rice warm with the rice scoop inside? ● Did you add cold rice to the rice that is being kept warm? ● Did you rinse the rice sufficiently? P.10-11 → If the rice bran remains, the rice will absorb the odor. ● Did you make a reservation of more than 12 hours in summer? → Soaking the rice in water for a long time may cause the water to deteriorate, resulting in odor. ● Did you cook the rice after cooking mixed rice or the like? → If you use seasonings, the odor remains. Wash the inner pot, heat sink, and cartridge carefully. P.22-24 ● Cooked rice may appear yellow depending on the type of rice and water. → If you cook the rice in alkaline water with a pH value of 9 or more, or mineral water with a high degree of hardness, the cooked rice appears yellow. P.22-23 ● Are the heat sink, cartridge, bush, and other parts free from dirt, or did you forget to attach them? P.22-23 ● Are foreign objects such as rice grains stuck to the area between the edge of the inner pot and the lid packing? → Remove them.
	When rice has odor. P.18 ATTENTION	

<Status Display>

Displays the status of the main unit on the LCD display.



Status Display	Displayed in the following cases	Remedy
	● (START) is not pressed after setting a reservation. (If the reservation is not confirmed.)	Press (STOP/KEEP WARM) to clear "U 1" display. Set the reservation again, and then press (START) last to confirm the reservation.
	● There is no water in the tank. ● There is only a small amount of water in the tank.	There is not enough water in the tank. Increase the amount of water, and then start again from the beginning.
	● There is no tank. ● There is too much water in the tank. ● There is a buildup of white scale on the walls of the tank.	Reduce the amount of water, and then insert the tank properly. Wash the tank if it is dirty.
	● The water in the tank is hot. ● Rice is cooked with hot water in the tank.	Replace the hot water in the tank with cold water.

Troubleshooting

Before requesting repairs, please read the instruction manual carefully and check the following points.

Trouble	Causes and Solutions
Cooking time is too long.	● Did the amount of rice you cooked exceed the maximum amount of rice that can be cooked? P.36 ● Is the menu appropriate? → The cooking time may be longer depending on the rice type and menu. P.13-15-16 ● Did you put hot water in the tank? → Doing so will cause the rice to be cooked with lower heat to prevent the water in the tank from overheating, resulting that the cooking time becomes longer.
Water in the tank becomes cloudy. Water in the tank boils over. Water in the tank spills out.	● Did you attach the cartridge and bush correctly before cooking rice? P.22 ● Did the amount of rice you cooked exceed the maximum amount of rice that can be cooked? P.36 ● Is the amount of water appropriate? P.9-11 → If the water level is higher by 2 mm or more than the scale on the inner pot, the water in the tank may become cloudy or boil over. To cook at a water level higher than the scale, select "SOFT" from menu. ● Did you select the right menu? P.12-17 → If you cook a congee with any menu other than "CONGEE", the water may boil over. ● Are foreign objects such as rice grains stuck to the area between the edge of the inner pot and the lid packing? → Remove them. ● If the rice is not rinsed sufficiently, the water may boil over. ● When you open or close the lid after cooking is finished, a bubbling noise will be generated. If you open the lid at this time, water may spill out of the tank.
Water in the tank has odors after cooking.	● Water has odors because it absorbs them during cooking.
Tank lid becomes discolored.	● The tank lid may become discolored over time. Discoloration does not affect performance and hygiene.
Reservation cannot be set.	● Is the menu or status appropriate for a reservation? → You cannot make a reservation for "QUICK" or "MIXED" and during cooking or keeping warm. ● Did you press ? P.20-21
Pressing  generates a "blip blip blip" sound.	● Did you select a menu for which a reservation cannot be made? → You cannot make a reservation for "QUICK" and "MIXED".
Cooking is not finished at the reserved time.	● Is the current time display correct? P.19 → The time is displayed in a 24-hour format. Check it again. ● Did a power cut occur during cooking? P.19
Steam leaks.	● Are foreign objects stuck to the heat sink and lid packing? → Remove them. ● Is the pipe of the tank lid clogged with rice grains? ● Is the cartridge packing attached correctly? P.22 ● Is the lid packing, check valve, or inner pot deformed or missing? → Please replace the parts by a new one.
Mist or water droplets form on the front left of the tank or front left of lid.	● If the temperature of the water in the tank rises, steam may be discharged from the air vent hole on the top surface of the tank lid. This becomes particularly noticeable when the room temperature is low but this does not affect cooking performance and safety. Do not block the air vent hole. Doing so may cause the water in the tank to boil over as a result of changes in the pressure when the lid is opened and closed.
Condensation drips on the top frame and rice.	● Condensation may drip depending on the rice type, menu, amount of rice cooked, and room temperature. → Wipe off any condensation from the top frame and lid packing, if necessary.

E

Tips

Troubleshooting (cont.)

Trouble	Causes and Solutions
Lid cannot be closed. Lid is difficult to close.	- Are foreign objects such as rice grains stuck to the top frame or bottom of the inner pot? → Remove them. - Are the cartridge and heat sink attached correctly? - Are the tank lid, tank, and tank cover attached correctly? P.22-23 P.22-23
Sound can be heard during cooking or keeping warm. Sound can be heard when the lid is opened and closed after cooking.	- A buzzing sound is produced by the fan that allows the heat inside to escape to the outside. - Buzzing and clinking sounds are typical of IH cooking heaters. - Simmering and hissing sounds are produced by boiling water at a high heat. - A cracking sound is produced by reducing steam to water. - Bubbling and rattling sounds are produced by air bubbles.
A “blip blip blip blip” sound occurs shortly after pressing 	The inner pot is not in the main unit. → Put the inner pot into the main unit.
A “blip blip blip blip” sound occurs and status display appears shortly after pressing 	- Check the amount of water in the tank and adjust it again. - The status display appears when the tank is dirty or the tank mists, or when water droplets or air bubbles form on it. → Wipe the water level sensor surfaces (inside and outside). - Is the appliance placed on an unstable surface? → Place the appliance on a level and stable surface. - If the main unit is wobbled when cooking starts, the water surface will move, causing the status display to appear. P.26
Button operation cannot be performed.	- Are the main unit and power plugs disconnected? - Any button other than the  cannot be operated during cooking, keeping warm, and reservation. “FIRM”, “SOFT”, and “QUICK” can be selected when “WHITE” or “JAPAN WHITE” is selected for . “HOUZYUN” can only be selected when “JAPAN WHITE” is selected for .
Remaining time display advances all of a sudden or stops.	This is because the cooking time is adjusted to cook a tasty rice in response to changes in the amount of rice, season of the year, room temperature, water temperature, amount of water, voltage, and so on. The time may become longer by approx. 10 to 15 minutes.
Remaining time is not displayed.	The remaining time (approx.) is displayed from the start of cooking only when “REGULAR”, “FIRM”, “SOFT”, “QUICK”, “CONGEE” is selected for “WHITE” and “JAPAN WHITE”, or “HOUZYUN” is selected for “JAPAN WHITE”. The remaining time is displayed in countdown mode for other rice types and menu.
LCD display turns off when the power plug is pulled out.	The built-in battery is exhausted. Even if the battery is exhausted, the appliance can be used by inserting the power plug. Correct the current time display every time you make a reservation. → Contact Mitsubishi Electric service centre with regards to replacing the battery. (Service charge will be incurred.)
Sparks are generated when the power plug is inserted.	This is because electric current flows to the electric parts in the main unit to recharge the battery. This does not indicate a failure.
“F8” appears on the LCD display.	If a towel or other item is laid under the main unit, the air inlet at the bottom of the unit will be blocked, which may cause “F8” to appear and cooking to stop prematurely. → Remove the towel or other item that is laid and unplug the power plug from the outlet and then plug it back in. “F8” will disappear and you will be able to use the appliance. If “F8” appears again, unplug the power plug and contact your local dealer.

* If you accidentally drop the main unit or tank, if part of the main unit or tank is cracked, chipped, broken, loose, or rattling, if you accidentally put water or rice directly in the main unit, or if a lot of water boils over, stop using the appliance and contact Mitsubishi Electric service centre for any inspection or repairing.

If you are unable to resolve the problem despite performing the above checks, stop using the appliance and be sure to disconnect the power plug. Notify Mitsubishi Electric service centre of the circumstances of the problem and the alphanumeric characters (A1, A2, E0, E1, E2, E3, E5, E6, E7, E8, F3, F4, F5, F8, F9) indicated on the LCD display.

Sticky Rice

- Use supplied measuring cup (1 cup = approx. 180 mL).
- 1 tablespoon = 15 mL, 1 teaspoon = 5 mL (1 mL = 1 cc).

Cooking Capacity for Sticky Rice

Max. 4 cups
(Using Japanese rice)

Red Bean Rice

MENU ◆ FIRM

- 1 Place sasage beans in pot with plenty of water. Discard water after it boils.
- 2 Boil again with plenty of water. Simmer by low heat until sasage beans are firm. Separate sasage beans from broth and let both cool.
- 3 Wash the sticky rice until water runs clear.
- 4 Place rice and broth from 2 in inner pot. Add water to the line marked "3" for "STICKY RICE".
- 5 Spread sasage beans from 2 evenly on top and soak for an hour. Select **RICE** **JAPAN WHITE**, **MENU** **FIRM** and cook.
- 6 When rice is done, stir and put in bowl. Sprinkle roasted black sesame seeds and salt as desired.

Ingredients (4 servings)

3 cups sticky rice (Japanese rice)
1/4 cups (approx. 30 g) sasage beans
Pinch of roasted black sesame seeds
Pinch of salt



Sticky Rice with Salmon

MENU ◆ FIRM

Ingredients (4 servings)

3 cups sticky rice (Japanese rice)
3 slices fresh salmon
1/2 bunch of honeywort
Pinch of white roasted sesame seeds
A { 3 tbsp soy sauce
3 tbsp mirin
3 tbsp sake

- 1 Wash the sticky rice until water runs clear and soak in plenty of water for an hour.
- 2 Cut each slice of salmon into 4 or 5 pieces.
- 3 Lightly boil honeywort, remove excess water and cut into 2 cm pieces.
- 4 Place A in pot with 300 mL of water. When water boils, add salmon and simmer for 2 to 3 minutes.
- 5 Take out salmon and let broth cool. Remove skin and bones from salmon and tear into small pieces.
- 6 Place rice and broth from 5 in inner pot. Add water to the line marked "3" for "STICKY RICE", select **RICE** **JAPAN WHITE**, **MENU** **FIRM** and cook.
- 7 When rice is done, mix with salmon from 5, stir and put in bowl. Sprinkle honeywort and roasted white sesame seeds over rice.



Sticky Rice with Wild Vegetables

MENU ◆ FIRM

Ingredients (4 servings)

3 cups sticky rice (Japanese rice)
100 g boiled wild vegetables
A { 1 tbsp soy sauce
1 tsp salt
1 tbsp sake
Pinch of soup powder (dashi)

- 1 Wash the sticky rice until water runs clear.
- 2 Place rice in inner pot, add water to the line marked "3" for "STICKY RICE", and soak for an hour.
- 3 Wash wild vegetables and cut into thin strips.
- 4 Add A into 2 and mix.
- 5 Place 3 on top of rice, select **RICE** **JAPAN WHITE**, **MENU** **FIRM** and cook.
- 6 When rice is done, stir and serve.

E

Tips

Recipes

Sushi

◆ Tips for Making Sushi Rice

(Using Japanese rice)

- Vinegar Use high-quality rice vinegar for the best results.
- Soup stock (dashi) ... Cook with soup stock made from dried kelp, or water and a dash of sake.
- Vinegar mix When serving with sashimi such as tuna, reduce sweetness by cutting down on the amount of sugar in the sushi rice recipe below.
- When stirring in vinegar mix
 - Stir while rice is still hot to allow vinegar to soak into rice more easily.
 - Fan to quickly lower temperature and make rice shiny.
 - Hold rice scoop upright and mix with cutting motion to prevent rice from becoming sticky.

Hand-Roll Sushi

MENU ◆ FIRM

Ingredients (4 servings)

3 cups Japanese rice
1 tbsp sake
Vinegar mix
4 tbsp rice vinegar
2 tbsp sugar
1 tsp salt
Pinch of dried seaweed
Pinch of sashimi, Japanese omelet, fermented soybeans (Natto), etc.
Pinch of green perilla and wasabi

- ① Wash the rice until water runs clear.
- ② Place rice and sake in inner pot. Add water to the line marked "3" for "SUSHI", stir, select **RICE** **JAPAN WHITE**, **MENU** **FIRM** and cook.
- ③ Wipe sushi bowl with cloth moistened with vinegar. Place cooked rice in moistened bowl.
- ④ While cooling rice with fan, quickly stir in vinegar mix with cutting motion to prevent rice from becoming sticky.
- ⑤ Cut dried seaweed into suitable size. Place sushi rice from ④ on seaweed, spread the filling of your choice onto rice, and roll.



Sushi for Girls' Day

MENU ◆ FIRM

Ingredients (4 servings)

3 cups of sushi rice
Dried shiitake mushrooms boiled in sugar
4 dried shiitake mushrooms
A { 2 tbsp sugar
1 1/2 tbsp soy sauce
Gourd strips boiled in sugar
20 g dried gourd
Pinch of salt
B { 2 tbsp sugar
1 1/2 tbsp soy sauce
Boiled rape blossoms
80 g rape blossoms
C { 2 tbsp soup stock (dashi)
1 tsp soy sauce
2 slices salted salmon
Shredded egg crepes
2 eggs
1/2 tsp salt
1 tbsp potato starch
1 1/2 tbsp water
Little vegetable oil
2 tbsp white sesame seeds
4 tbsp salmon roe

- ① Make sushi rice.
➡ See "Hand-Roll Sushi" above.
- ② Soak dried shiitake mushrooms in warm water and cut into thin slices. Place in pot and cover slices with flavored water used to soak shiitake. Add A and slowly simmer until water is gone.
- ③ Wet dried gourd strips, rub with salt, then rinse. Place in pot with B and add water to just cover strips. Simmer until water is gone. Once strips are boiled, chop into chunks.
- ④ Boil rape blossoms with salt. Squeeze to remove excess water and cut into 1.5 cm pieces. Soak in C for about 5 minutes and drain with strainer to dry.
- ⑤ Wrap salted salmon in aluminum foil and grill. Remove skin and bones from salmon and tear into small pieces. Cut skin into thin slices.
- ⑥ Mix eggs with salt and starch mixed with water. Pour thin layer of vegetable oil onto frying pan and cook 2 to 3 thin crepe-like omelets. Once cooled, make shredded egg crepes by cutting eggs into thin 4 to 5 cm strips.
- ⑦ Mix white sesame seeds and ②③ with sushi rice, mound in bowl, and decorate with ④⑤⑥ and salmon roe.



Salmon Sushi Rice

MENU ◆ FIRM

Ingredients (4 servings)

Same amount of rice and vinegar mix as P.30
3 slices lightly-salted salmon
2 knobs of ginger
Pinch of white radish sprouts
Little sake and vinegar
Pinch of white sesame seeds

- ① Make sushi rice.
See "Hand-Roll Sushi" on P.30.
- ② Grill salmon without burning.
Remove skin and bones, mix with sake and vinegar after cut into flakes.
- ③ Cut ginger into thin strips and remove harsh taste. Cut white radish sprouts into 2 cm pieces.
- ④ Mix salmon, white sesame seeds and ginger with sushi rice.
- ⑤ Put in bowl and sprinkle with white radish sprouts.



Sweet Beancurd Sushi

MENU ◆ FIRM

Ingredients (4 servings)

Same amount of rice and vinegar mix as P.30
8 pieces of rectangular deep-fried tofu
A { 200 mL soup stock (dashi)
7 tbsp sugar
100 mL sake
3 tbsp soy sauce
2 tbsp mirin
Little vinegar water
Pinch of sweet pickled ginger

- ① Make sushi rice.
See "Hand-Roll Sushi" on P.30.
- ② Cut deep-fried tofu in half and open pouch. Pour hot water on pouches to rinse off excess oil.
- ③ Heat up A in pot. Add pouches, soy sauce, and mirin. Simmer by low heat. (Let A simmer alone first and make them shine once after adding pouches.) Allow pouches to cool in pot.
- ④ Gently squeeze liquid from pouches, put vinegar water on hands, and fill pouches with sushi rice.
- ⑤ Put in bowl and place sweet pickled ginger on the side.



Sushi Balls

MENU ◆ FIRM

Ingredients (4 servings)

2 cups of sushi rice
100 g white fish (for sashimi)
8 slices smoked salmon
Little grated wasabi
Few pieces of lemons

- ① Make sushi rice.
See "Hand-Roll Sushi" on P.30.
- ② Cut white fish into thin slices and smoked salmon in linear half.
- ③ Soak cloth in water with little amount of vinegar and tightly squeeze out excess liquid from cloth.
Place white fish in the center of cloth, spread wasabi, place desired amount of sushi rice on top, and squeeze cloth to create round shape.
- ④ Make salmon balls in the same manner and decorate with small slices of lemon.

Mixed Rice

Tips for Making Mixed Rice

Follow the tips below for the best results.

Cooking Capacity for Mixed Rice

Max. 3 cups using white rice

1. Have water ready in bowl and add all at once

- Rice initially absorbs water easily. Make sure to change water quickly to prevent rice from absorbing the smell of bran.
Have water ready in separate bowl and pour into rice at once. Swiftly stir rice and quickly pour out water.

2. Be quick when washing rice

- When washing, lightly rub rice grains and then rinse. Repeat until water runs clear. Ideally, the entire process should take less than 3 minutes.

3. Cook with ingredients on top of rice

- Stir well after adding seasoning to water.
- Spread ingredients evenly over rice and cook. Mixing the ingredients with the rice may sometimes make poor results. Using more ingredients than listed on the recipe may also make poor results.
- Do not let rice mix with the seasoning and ingredients for a prolonged period of time.

4. Add ingredients quickly when steaming

- For ingredients that need to preserve color or are boiled beforehand, make sure to add after the buzzer goes off. Spread evenly over rice as quickly as possible, immediately close lid, and let steam for another 10 minutes.

5. Stir rice after it is done

- When rice is done, turn off keep-warm mode. Stir within 15 minutes and let excess water evaporate. When stirring, sweep the scoop along the sides of the pot and mix thoroughly.

What to do with Leftover Mixed Rice

Separate into small serving portions, individually wrap with plastic wrap, and store in freezer.
Reheat with microwave or make rice porridge by adding water.

Rice Mixed with Vegetables/Meat

MENU ◆ MIXED

Ingredients (4 servings)

3 cups white rice
50 g chicken breast
1/2 medium-sized carrot (approx. 50 g)
1 deep-fried tofu
30 g boiled bamboo shoots
3 dried shiitake mushrooms
A { 2 tbsp light soy sauce
1 tbsp mirin
1 tbsp sake
1 tsp salt
Pinch of soup powder (dashi)
Flavored water used to soak dried shiitake mushrooms

- ① Peel carrots and boil deep-fried tofu to remove excess oil. Soak dried shiitake mushrooms in approx. 500 mL of water and cut away stems. Cut deep-fried tofu, shiitake mushrooms, chicken and bamboo shoots into thin strips.
- ② Wash rice until water runs clear.
- ③ Place rice in inner pot and add water to the line marked “3” for 白米 (White rice) “WHITE” or 日本米 (Japanese white rice) “JAPAN WHITE”. Pour in flavored water used to soak shiitake mushrooms, add A, and stir.
- ④ Spread filling from ① evenly over rice, select **MENU MIXED** and cook.
- ⑤ When rice is done, stir and serve.



Bamboo Shoot Rice

MENU ◆ MIXED

Ingredients (4 servings)

3 cups white rice
200 g boiled bamboo shoots
A { Pinch of soup powder (dashi)
3 tbsp sake
2 tbsp soy sauce
1/2 tsp salt
Pinch of leaf buds

- 1 Remove tips of bamboo shoots and cut vertically in half. Cut remainder into thin slices.
- 2 Wash rice until water runs clear.
- 3 Place rice and A in inner pot, add water to the line marked "3" for 白米 (White rice) "WHITE" or 日本米 (Japanese white rice) "JAPAN WHITE", and stir.
- 4 Spread 1 evenly over rice, select **MENU MIXED** and cook.
- 5 When rice is done, stir, put in bowl, and sprinkle with leaf buds.



Sweet Potato Rice

MENU ◆ MIXED

Ingredients (4 servings)

3 cups white rice
250 g sweet potatoes
2 tbsp sake
1 tsp salt
Pinch of roasted black sesame seeds

- 1 Cut sweet potatoes into 1 cm round slices. Cut slices into 4 and soak in water to remove harsh taste.
- 2 Wash rice until water runs clear.
- 3 Place rice in inner pot and add water to the line marked "3" for 白米 (White rice) "WHITE" or 日本米 (Japanese white rice) "JAPAN WHITE". Add sake and salt, and stir.
- 4 Spread sweet potatoes from 1 evenly over rice, select **MENU MIXED** and cook.
- 5 When rice is done, stir and put in bowl. Sprinkle roasted black sesame seeds as desired.

Rice with Canned Salmon

MENU ◆ MIXED

Ingredients (4 servings)

3 cups white rice
1 can (approx. 200 g) canned salmon
4 fresh shiitake mushrooms
500 mL soup stock made from dried kelp
A { 3 tbsp sake
2/3 tsp salt
1 tbsp soy sauce
Pinch of chives

- 1 Separate salmon and liquid from can.
- 2 Cut fresh shiitake mushrooms into thin strips.
- 3 Wash rice until water runs clear.
- 4 Place rice, liquid from 1, and soup stock made from dried kelp in inner pot. Add water to the line marked "3" for 白米 (White rice) "WHITE" or 日本米 (Japanese white rice) "JAPAN WHITE", add A, and stir.
- 5 Spread salmon from 1 and 2 evenly over rice, select **MENU MIXED** and cook.
- 6 When rice is done, lightly mix, put in bowl, and sprinkle with chives.



Brown Rice

Cooking Capacity for Brown Rice

Max. 3 cups
(Using Japanese rice)

Brown Rice

MENU ◆ REGULAR

Ingredients (4 servings)

3 cups brown rice (Japanese rice)

- ① Lightly wash brown rice to remove dust and husk.
- ② Place ① in inner pot and add water to the line marked "3" for "BROWN".
- ③ Select **RICE** **JAPAN BROWN**, **MENU** **REGULAR** and cook.
- ④ When rice is done, stir and serve.



Brown Rice Salad

MENU ◆ REGULAR

Ingredients (4 servings)

3 cups brown rice (Japanese rice)
90 g canned tuna
Little lemon juice
Pinch of sugar
Pinch of raisins
Little brandy
2 green peppers

1/3 onion
1 tomato
Pinch of sliced almonds
Pinch of parsley
Pinch of red leaf lettuce
Little French dressing

- ① Cook brown rice and let cool.
- ② Roughly flake tuna and add lemon juice mixed with sugar.
- ③ Mix brandy with raisins.
- ④ Wash green peppers, remove seeds, and coarsely cut into slices.
- ⑤ Cut onion, soak in water, and squeeze out excess water with cloth.
- ⑥ Peel tomato after boiled in hot water, cut into round slices, remove seeds, and dice.
- ⑦ Cut parsley.
- ⑧ Wash red leaf lettuce, tear into large pieces, and cool in ice water.
- ⑨ Mix cooled brown rice with ② through ⑥ and place red leaf lettuce on plate. Decorate with almonds and parsley, and sprinkle dressing over entire salad.



Congee

Cooking Capacity for Congee

Max. 0.75 cup
(Up to 0.5 cup with ingredients)

White Rice Congee

MENU ◆ CONGEE

Ingredients (4 servings)

0.75 cup rice

- ① Wash rice until water runs clear.
- ② Place rice in inner pot and add water to the line marked "0.75" for 白米 (White rice) "CONGEE" or 日本米 (Japanese white rice) "CONGEE".
- ③ Select **MENU** **CONGEE** and cook.
- ④ When rice is done, put in warm bowl.

Congee Toppings

Pickled Plum with Daikon

MENU ◆ CONGEE

Ingredients (4 servings)

1 pickled plum
150 g grated daikon

Dash of soy sauce

- ① Remove pit from pickled plum and cut into tiny pieces.
- ② Mix ① with grated daikon and add a dash of soy sauce for extra flavor.

Tofu with Seasoned Cod Roe

MENU ◆ CONGEE

Ingredients (4 servings)

1 seasoned cod roe
1/3 brick of cotton tofu

1 tsp sake

1 tsp soy sauce

- ① Cut seasoned cod roe lengthwise and take out roe.
- ② Break tofu into small pieces and roast in pot with sake.
- ③ Add ① and soy sauce to ② and lightly roast.

Seven-Herb Congee

MENU ◆ CONGEE

Ingredients (4 servings)

0.75 cup rice
Pinch of salt

Greens

Japanese parsley
Daikon leaves
White turnip leaves
Japanese mustard spinach
Potherb mustard, etc., all as needed

- ① Follow steps ① through ③ of "White Rice Congee" above.
- ② Boil greens in hot water and place in bowl of cold water. Squeeze out excess water and coarsely cut.
- ③ When ① is done, add ② and salt, and let steam for approx. 5 minutes.

Minced Meat with Japanese Pickles

MENU ◆ CONGEE

Ingredients (4 servings)

100 g minced pork
1 tbsp vegetable oil
50 g Japanese pickles (pickled eggplant and cucumber, etc.)

Little sake

Little soy sauce

Pinch of seven-spice chili pepper

- ① Coarsely mince Japanese pickles.
- ② Pour vegetable oil onto hot frying pan and stir-fry minced pork.
- ③ Once meat crumbles into small pieces, add ①, sake and soy sauce. Stir-fry some more and sprinkle with seven-spice chili pepper.



Tofu with Seasoned Cod Roe

The congees in the above photo were made with the water level 日本米 "CONGEE".

Seven Herbs

The seven herbs are Japanese parsley, shepherd's purse, Jersey cudweed, chickweed, henbit, turnip leaves, and daikon leaves.

Specifications

Model	NJ-EXSA10JH		
Power supply	220 V~50 Hz		
Power consumption	Cooking: 1270 W, Keeping warm: 1270 W (25 W*1)		
Cooking capacity (min. – max.)		White rice	Japanese rice
	White rice	0.18–1.0 L (1–5.5 cups)	0.18–1.0 L (1–5.5 cups)
	Brown rice	—	0.18–0.54 L (1–3 cups)
	Mixed rice (white rice)	0.18–0.54 L (1–3 cups)	0.18–0.54 L (1–3 cups)
	Congee	0.09–0.14 L (0.5–0.75 cups)	0.09–0.14 L (0.5–0.75 cups)
	Sticky rice	—	0.36–0.72 L (2–4 cups)
	Sushi (white rice)	—	0.36–1.0 L (2–5.5 cups)
	Quick (white rice)	0.18–0.54 L (1–3 cups)	0.18–0.54 L (1–3 cups)
Power cord length	1.0 m		
Dimensions (W × D × H)	253 × 348 × 245 mm		
Weight	Approx. 6.6 kg*2		

● The power consumption refers to the maximum electric power consumed instantaneously when cooking or keeping rice warm.

● The appearance and specifications are subject to change without advance notice.

*1 Average power consumption while keeping rice warm (at room temperature 23°C)

*2 Including the power cord.

Menu Summary

○: This function can be used. ×: This function is not recommended. —: This function is not available.

Recipes	Water level	Rice	Menu	Approx. cooking time (min.)	Timer	Keep warm	Menu memory
Normal rice cooking	WHITE	WHITE	REGULAR/FIRM/SOFT	52–61	○	○	○
			QUICK	37–46	—	○	—
	JAPAN WHITE	JAPAN WHITE	REGULAR/FIRM/SOFT	51–61	○	○	○
			QUICK	36–46	—	○	—
	BROWN	JAPAN BROWN	REGULAR	83–107	○	×	○
HOUZYUN cooking	JAPAN WHITE	JAPAN WHITE	HOUZYUN	67–75	○	○	○
Congee	白米 CONGEE	WHITE	CONGEE	74–81	×	×	—
	日本米 CONGEE	JAPAN WHITE	CONGEE	63–70	×	×	—
	日本米 CONGEE	JAPAN BROWN	CONGEE	98–105	×	×	—
Sushi	SUSHI	JAPAN WHITE	FIRM	50–59	○	○	○
Sticky rice	STICKY RICE	JAPAN WHITE	FIRM	49–58	×	×	○
Mixed rice	WHITE	WHITE	MIXED	61–71	—	×	—
	JAPAN WHITE	JAPAN WHITE	MIXED	62–69	—	×	—

Sole Agent in Hong Kong

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 **MITSUBISHI ELECTRIC CORPORATION**